

The British Issue



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FROM SCRATCH™

72 Recipes & Ways to **Bake Like A Brit**
Exclusive Recipes from Winners
of *The Great British Bake Off*



EDD KIMBER'S
MARMALADE PUDDING
page 37

The Essential **English Muffin**
Baking With Tea
Inside London's
Best Bakeries

JAN/FEB 2018 VOLUME 4, ISSUE 1

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The Queen's Favorite Cake & Why We Are Obsessed, Too!



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COMMUNITY MEANS THE WORLD *to* US

Great coffee isn't the only reason Community® coffee has been so successful for so long. We've also had the support of our friends and neighbors. These are the people who originally inspired our giving programs and continue to do so today. We want to show the positive impact we can all have on people's lives because, at the end of the day, we all want a thriving community.



**TASTE *the* DIFFERENCE
FAMILY MAKES™**

HELPING THE WHOLE PERSON: *supporting military veterans*



North Carolina has 10 military bases, and 775,000 veterans call the state home. Community Coffee Company has a long history of supporting military personnel, and we're proud to partner with the USO of North Carolina, a nonprofit organization that provides important programs and services to military families.

We know life in the military isn't easy. Deploying to active war zones for months at a time, spending long stretches away from family and witnessing traumatic events takes a toll on even the toughest person.

For more than 18 years, Stan Williams served as a jet engine mechanic in the Air Force and was deployed six times. But one experience in June 2010 changed everything: He was a first responder to a military plane crash. "Three of my brothers died that day," he said. "I did everything I could to save them, but I failed."

After that day, Williams was depressed and desperate for someone to understand what he was going through. Eventually, he says, "My faith, resilience and therapy got me on my road to recovery, and the USO of North Carolina played a part in that."

Now Williams is dedicated to helping others through the USO. With programs like Warrior Reset, Williams and others let military families know that someone understands and cares. "We need organizations like the USO stepping up and bringing people together, reaching out and saying, 'We do care about you; we are your community.' The USO helps with the whole person. That work saves lives," says Williams.

We are proud to support the work of Williams and his colleagues at the USO of North Carolina.

MILITARY MATCH PROGRAM: *coffee for the troops*



Everything we do has to be as good as our coffee. We care about making great coffee, but we also think it's important to look after the people and the places that have been with us along the way. That's why we want to give our heroes a taste of home with Community® coffee.

Of the approximately 2.2 million men and women who serve in the United States military, nearly 400,000 are stationed abroad, far from their homes and their families. We think that's a good reason to send a care package their way. We want to remind each and every service member that they are missed, they are loved and they are respected.

You can help, too, when you order four bags or four boxes of Community® coffee from our Military Match program. We will automatically double your order and deliver all eight bags or boxes—plus a signature military mug—to any overseas (APO or FPO) or stateside military address. So far, with your generous help, we have donated 5,100,000 cups of coffee to active-duty military men and women around the globe.

At a recent Community Coffee Company employee event, our team members had the opportunity to show their support of our military heroes by writing notes to military personnel. These notes were then placed in our Military Match boxes and shipped to servicemen and servicewomen across the globe.

Recently, we received a thank-you letter from Chris Chaisson, a U.S. Department of State diplomat, who has been serving overseas in various U.S. embassies for the last 11 years. He has been our customer since 2006 and is now posted in Pakistan during a hardship tour. He wrote to us in response to the letter that was delivered to him.

"Someone took time out of their day to write a handwritten note to me, which I sincerely appreciate. This simple and kind act only reinforced to me that your company deserves my total loyalty. Please accept my sincere appreciation for your generosity, kindness and simple humanity that you have shown to me and all the millions of military members over the long years."

—Chris Chaisson, U.S. State Department
and loyal Community® coffee consumer



A TASTE *of* HOME FOR THOSE PROTECTING IT

APPROXIMATELY 2.2 MILLION MEN AND WOMEN SERVE IN THE U.S. MILITARY



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400,000
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AWAY FROM THEIR FAMILIES



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TO SUPPORT OUR TROOPS

For more information or to donate, visit communitycoffee.com/military-match



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january | february 2018 Volume 4, Issue 1

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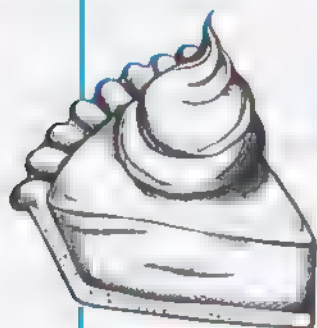
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72 Recipes & Ways to Bake Like A Pro
Exclusive Recipes from Winners
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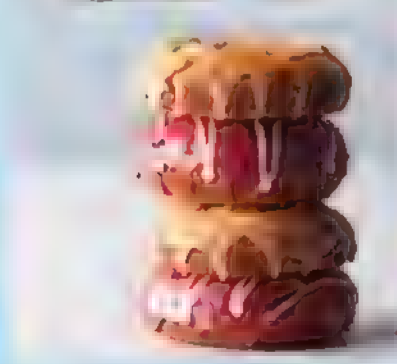
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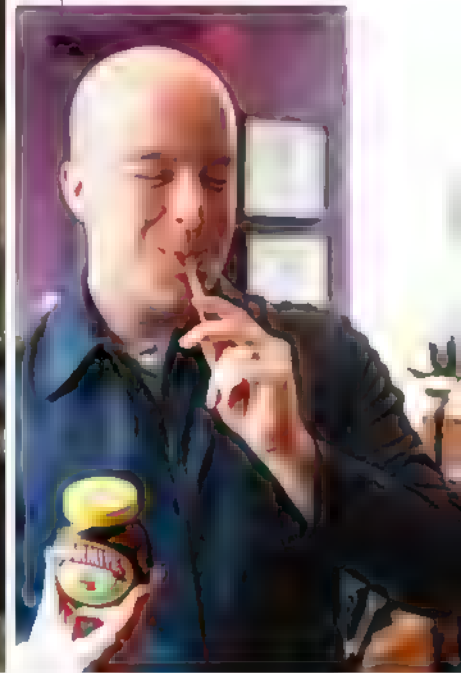
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This is the face of someone trying Marmite for the very first time. My new friend Pau A. Young convinced me to taste the real deal before enjoying one of his Marmite chocolates.



WELCOME TO THE WORLD OF BRITISH BAKING!

Thanks to the craze sensation of *The Great British Bake Off* (I am obviously a big fan), the baking world has become enamored with our friends across the Atlantic, looking to them for inspiration—and we've been eager to bring some of their European taste and tradition to our kitchens here at home. We asked Edd Kimber (winner of the first season of *The Great British Bake Off*) to join us in producing an entire issue dedicated to British baking. Fortunately for all of us, he said yes. Not only did Edd introduce us to the amazing bakers who are featured in the pages that follow, but he shared his home country's baking culture and a glimpse into his London life.

In May of last year, Brooke Bell and I traveled to the UK to produce this issue with Edd and left with amazing memories, full stomachs because we had to taste everything, lots of laughs (especially when I picked up the word *blimey* that, apparently, no one else uses), and friendships with the people you will meet in this issue. We visited the phenomenal father-daughter run Pump Street Bakery in the coastal village of Orford and took the train north to the Lancashire countryside for a bread-baking class at John Whaite's Kitchen Cookery School (John was the winner of the third season of *The Great British Bake Off*). The rest of our time was spent following Edd to his favorite

London bakeries, food markets, coffee shops, and cocktail bars. See "Edd's London" on page 49. Edd and I had a blast baking American biscuits and English scones together. (Turn the page for Edd's Traditional English Scones recipe.)

We're certain this issue will have you yearning for a trip to the UK to experience British baking for yourself, but don't worry, there are plenty of recipes for you to warm your Stateside kitchen with this winter. Now, pour yourself a cup of Yorkshire tea, add a little cream, and get ready for an epic armchair journey across the pond. Then, get to baking.

Happy baking!

Brian
Brian Hart-Hotman
Editor-in-Chief

P.S. I'm thrilled to announce Edd Kimber as a contributing editor for *Bake from Scratch*. Look for lots more from him in future issues.

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inspiration.



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WHAT IS BRITISH BAKING? Despite being born here and making a living as a baker, when we decided to put this issue together, I didn't initially know exactly what you would describe as British baking. There are the obvious old-fashioned, more traditional things—the scones (try my Traditional English Scones!) the Victoria sponges, and the things we see as classics—but I wanted to show you more than that, to reveal what Britain has to offer today. This meant sharing a little of what is traditional and lot of things that demonstrate who we are right now—bakeries, bakers, and recipes that I hope excite and inspire you.

I especially wanted to highlight the amazing bakers we have in this country. One of my favourite experiences was the British Bakers Potluck (page 71), which turned out to be one of the most fun days of work I can say I've ever had. I can't remember the last time I was in a room with so many incredible bakers, and it was amazing to see so many different styles and backgrounds showing off what they do best. The finest bit? I could have happily doubled, tripled even, the number of bakers we had in that room. For a country of our size, I think that's something to be proud of.

Additionally, we also travelled around the country meeting all manner of bakers and getting a window on what British baking culture is all about in 2018. One of my personal favourite features in this issue highlights our trip to Orford, a tiny town in Suffolk. We travelled there very early in the morning to visit Pump Street Bakery (page 21) just to make sure the case was still full of delicious doughnuts and pastries. I consider to be one of the best bakeries in the UK.

Through my writing, I have always seen my job as having one aim: to inspire you to get in the kitchen and bake, maybe now with a British recipe or two under your belt. And I also really hope this issue makes you want to visit the UK and see what our baking is really all about for yourself.

Edd Kimber

Edd Kimber

TRADITIONAL ENGLISH SCONES

Makes 8

Visit bakefromscratch.com/southern-biscuits to get the biscuit recipe Brian baked for Edd in London.

I don't think there are many things better than a scone topped with clotted cream and jam. Scones are known the world over for a good reason! My recipe is fairly traditional but incorporates a slightly unusual kneading and resting technique I was taught at Le Manoir, a two-star Michelin restaurant I spent a little time in after The Great British Bake Off. If you don't have time for the resting, don't worry—bake them as soon as they have been formed. They will still taste excellent; they just won't look quite the same.

2½ cups (344 grams) plain/cake flour
1 tablespoon (15 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
¼ cup (57 grams) unsalted butter, cubed
½ cup (100 grams) caster sugar
½ cup (64 grams) raisins or sultanas, soaked in hot water for 10 minutes and drained
¾ cup plus 1 tablespoon (95 grams) whole milk
3 large eggs (150 grams), divided
Clotted cream and jam, to serve

1. In a medium bowl, whisk together flour, baking powder, and salt. Using a pastry blender or your fingertips, rub in butter until mixture is crumbly. Stir in sugar.

2. In a small bowl, combine drained raisins, milk, and 2 eggs. Make a well in center of dry ingredients. Add raisin mixture, and using a knife, stir together just until a soft, wet dough forms.

3. Turn out dough onto a heavily floured surface, and sprinkle with flour. Gently knead dough by folding in half and then turning through 45 degrees. Repeat until dough is smooth and springs back slightly when pressed. (Be careful not to overwork the dough. This is a light, very brief action. You are not kneading bread; it is more of a folding motion to create a smooth dough and incorporate a little air.)

4. Line a baking sheet with parchment paper. Lightly sprinkle dough with flour, and roll to about 1-inch thickness. Using a 3-inch round cutter, cut dough, rerolling scraps as necessary. (When cutting scones, push the cutter into the dough using a straight up-and-down motion.) Place on prepared pan. Let rest for 1 hour. (Resting gives the scones a more refined, less rustic look. The baking powder gets to work, and the dough will puff out slightly, giving a slightly wider base, which, when baked, looks more like something you'd get at a hotel afternoon tea.)

5. Preheat oven to 390°F (200°C)

6. In a small bowl, whisk remaining 1 egg, brush over top of scones (avoid getting any egg on the sides, as this will prevent the scones from rising properly)

7. Bake until golden brown on top, about 12 minutes. Let cool slightly before serving with clotted cream and jam. 



Brian's Biscuit

Edd's Scone





Hip to the Lingo

A BRITISH GLOSSARY

YOUR RESOURCE FOR TRANSLATING BRITISH INGREDIENTS AND PHRASES

COMMON BRITISH BAKING TERMS AND THEIR AMERICAN EQUIVALENTS



UK TERM

BICARBONATE OF SODA
BISCUITS
CLING FILM
CORIANDER
CORN FLOUR
DOUBLE CREAM
FRYING PAN
FULL FAT MILK
GLUCOSE SYRUP
ICING SUGAR
PARCELS
PLAIN CHOCOLATE
PLAIN FLOUR

POLENTA
PORRIDGE OATS
SANDWICH CAKE
SCANT
SELF RAISING FLOUR
SIEVE
SINGLE CREAM
STRONG FLOUR
TREACLE
VANILLA POD
WHOLEMEAL FLOUR



U.S. TERM

BAKING SODA
COOKIES
PLASTIC WRAP
CILANTRO
CORNSTARCH
HEAVY WHIPPING CREAM
SKILLET
WHOLE MILK
LIGHT CORN SYRUP
CONFECTIONERS' SUGAR
PACKAGES
DARK CHOCOLATE
ALL PURPOSE FLOUR OR
CAKE FLOUR
CORNMEAL
OATMEAL
LAYER CAKE
A LITTLE BIT UNDER, "BARELY"
SELF RISING FLOUR
SIFTER
HALF AND HALF
BREAD FLOUR
MOLASSES
VANILLA BEAN
WHOLE WHEAT FLOUR

PHRASES WE PICKED UP ACROSS THE POND

ALL MOUTH AND NO TROUSERS

Someone who is all talk and no game

BLIMEY | An expression of surprise. (Our editor-in-chief uses this every chance he gets!)

BOB'S YOUR UNCLE | A way of saying "you're all set" or "you've got it made." It's a catchphrase dating back to 1887.

CRIKEY | Expression of surprise.

DIZZY HEIGHTS | A situation in which you have a lot of success

DODGY | Not to be trusted.

DONE AND DUSTED | Expresses that something is complete or finished.

GAINED A STONE | A saying to express when one's stomach is full of food.

HUNKY-DORY | No worries.

LOVELY JUBBLY | Used to express approval or delight.

OFF YOUR TROLLEY | Going crazy or mad.

PUDDING | A British catchall term for dessert.

RUBBISH | Trash or garbage

SMASHING | Tremendous.

WIZZ UP | To move or do something very fast.

ENGLISH INGREDIENTS, EXTENDED DEFINITIONS

CLOTTED CREAM: A very thick spreadable cream that is about 64 percent fat (as compared with 35 percent fat in heavy whipping cream). It is mainly used as the traditional topping for scones along with jam.

CURDS: A soft, white substance formed when milk coagulates, used as the basis for cheese.

DIGESTIVE: The nation's most popular biscuit, perfect for dunking in a cup of tea. This is what Brits use when a U.S. recipe calls for graham crackers.

GOLDEN CASTER SUGAR: Fine granulated sugar that is made from unrefined sugar cane and has a pale golden-brown color with a light caramel flavor.

WHITE CASTER SUGAR: Very fine granulated sugar widely used in baking.

GOLDEN SYRUP: Buttery syrup made as a by-product of the sugar refining process.

PLAIN FLOUR: For more information on why we suggest substituting cake flour in some recipes and all-purpose in others, see our "Bake Like a Brit" piece (p. 29).

SUET: Traditional suet is the raw, hard fat of beef or mutton found around the kidneys, but it's also available in a vegetable-based form. It is often used in old-fashioned recipes for pastries, steamed puddings, and mincemeat.

DOUBLE CREAM: Thicker than the American heavy whipping cream (at least 10 percent more butterfat content). If it's being whipped, be careful not to over-whip as it will take on a grainy appearance and become too thick.

Note: These are sometimes rough equivalents. Ingredient substitutions should be considered on a recipe-by-recipe basis.

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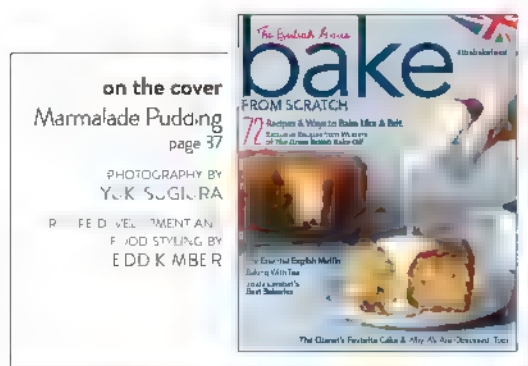
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London



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RECIPE CORRECTIONS

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here are corrections from recent issues.

SEPTEMBER/OCTOBER 2017:
Date and Hazelnut Caramel Cake, p. 85: Use a 9-inch springform pan (instead of an 8-inch pan) and bake for about 1 hour.

HOLIDAY COOKIES SPECIAL ISSUE 2017:
Thandai Shortbread Cookies Dipped in White Chocolate with Pistachios and Rose Petals, p. 29: For Thandai Powder, use 6 cloves (instead of 6 garlic cloves).

essential BRITISH BAKING books

FROM ENGLISH CLASSICS TO NEW RELEASES, EDD KIMBER SHARES SIX COOKBOOKS
YOU NEED ON YOUR SHELF

SALTED CARAMEL DREAMS (Hardie Grant, 2017)

by *Chloe Timms*

"I might be a little bit biased with this recommendation as I am the biggest fan of salted caramel and, over the last few years, Chloe Timms of Fatties Bakery has become a friend. All the best friends make sweet things, right? Chloe's bakery specialises in all things salted caramel, and I find it next to impossible to walk past her street food stall and not buy at least one thing, preferably her Goldmine Brownie—a beautiful, dense brownie with silly amounts of salted caramel dolloped throughout."

SHORT & SWEET (Fourth Estate, 2011/Chronicle Books, 2013)

by *Dan Lepard*

"Dan Lepard is one of the UK's most respected baking experts and the author of several books, but this one stands out as his best work. Dan has a special way of gently guiding a baker through the recipes, regardless of skill level, and makes baking feel simple and approachable. His recipes aren't complex affairs with fussy elements; they're down-to-earth and simply delicious. This book, surely on its way to becoming a classic, is packed with over 250 recipes that cover everything from cakes and pastry to pies and tarts. And because it is a Dan Lepard book, it's got brilliant bread recipes, too. It really deserves a place on every baker's bookshelf."

THE VIOLET BAKERY COOKBOOK

(Square Peg/Ten Speed Press, 2015)

by *Claire Ptak*

"Violet is absolutely one of the best in the UK. Run by Claire Ptak, a California-born chef who trained at Chez Panisse, it manages to feel both American and British but, at the same time, something quite unique. It has endless amounts of charm, and I am currently crushing hard on the biscuit breakfast sandwiches. The book takes recipes from the bakery and shows you how to make them at home. Do I really need to say more than 'butterscotch blondies'?"

BAKING SCHOOL (Fig Tree, 2017)

by *Matthew Jones, Justin Gellatly & Louise Gellatly*

"This book comes from the guys at Bread Ahead Bakery in Borough Market and effectively follows the classes you can take at the cookery school above the bakery. The bakery is famous as the home of Justin Gellatly's doughnuts, a.k.a. 'pillows of joy.' To say London is slightly obsessed with these doughnuts is an understatement, so obviously, I am a fan of the whole chapter dedicated to them. The beauty of this book, though, truly lies in its ability to break down recipes from across the world and make them approachable for the home baker."

GOLDEN (Saltyard Books, 2015/Little, Brown, and Company, 2016)

by *Itamar Srulovich & Sarit Packer*

"The British version of this book is titled *Honey & Co The Baking Book*. Honey & Co is a Middle Eastern restaurant run by husband-and-wife team Itamar Srulovich and Sarit Packer in central London. Whilst their food is absolutely delicious, it's their small but perfectly formed dessert counter that always catches my eye. You might not think that Middle Eastern baking is very British, but one of the things our food culture does well is look outward and incorporate ideas from around the world. Gone are the days when 'British' means heavy and boring food, as the stereotype would have you believe. And our baking is far more interesting than the humble Victoria Sponge (regardless of how fabulous it is)."

SWEET (Ebury Press/Ten Speed Press, 2017)

by *Yotam Ottolenghi & Helen Goh*

"The latest book from one of London's favourite exports has been one of the most anticipated launches in recent years. Taking influence from the beautiful bakery displays that adorn the front of his London restaurants, the recipes aren't exactly traditionally British, but they definitely represent a bit of who we are today. Think tahini and halva brownies; walnut, rose water, and cinnamon pavlova; or a Middle Eastern spin on the classic millionaire's shortbread." ■





expert g & a

WILL TORRENT —ON— AFTERNOON TEA

ENGLISH PASTRY CHEF AND AUTHOR WILL TORRENT
DIVULGES THE DOS AND DON'TS OF THIS BELOVED
BRITISH PASTIME—AND PROVES
WHY IT'S HERE TO STAY

BY SOPHIA JONES

Your latest cookbook, *Afternoon Tea at Home* (Ryland Peters & Small, 2016), explores the art of afternoon tea. Why do you think afternoon tea has had such a resurgence in the past few years?

Food is like fashion. Food trends come and go, and it just so happens that afternoon tea is right back in vogue. It's elegant, eccentric, glitzy, and fun all at the same time.

What is the difference between a "high tea" and a "low tea"?

"High tea" is more like an early dinner taken at around 6 p.m. and is traditionally more regal than "low tea," which is more similar to afternoon tea. "Low tea" consists of sandwiches and sweets taken in the afternoon. In more recent times, afternoon tea has become more like "high tea" in its growing elegance. Pastry chefs are becoming more and more extravagant with their afternoon tea offerings.

What is a cream tea?

A simple afternoon tea consisting of scones, clotted cream, and jam.

What are a few of the inviolable rules of afternoon tea?

You should eat the savouries, such as sandwiches, first, followed by the warm scones, and finish with pastries or small cakes. Never cut a scone with a knife—you should be able to gently break the scones in two with your hands.

Any important etiquette rules to keep in mind when attending afternoon tea?

Be polite, and be on time. Take an interest in how things were made or matched with certain flavours. Someone has taken a lot of time to curate the tea, so be enthusiastic.

Should the host be the one pouring the tea? Or the one nearest the pot?

The host should start proceedings and introduce the "delicacies," but then get everyone involved with the pouring of tea or cutting the cakes.

What do you consider the perfect afternoon tea menu?

It has to be balanced. I include around four types of sandwiches and two types of scones—with a good high-fruited jam and clotted cream—followed by four to five sweet items, be it pâtisserie or baked cakes. Alternatively, a large cake can be served as the sweet item. Add a fun element, too. Perhaps Champagne cocktails?

What are the must-have serving ware and utensils?

You've got to have a tiered cake stand to present your baked goods. It always elevates the food. You need a tea strainer to capture loose tea leaves, so a teapot must be present. (Tea bags should never be used.) I always have a white tablecloth to cover the table because it brings elegance to your afternoon tea wherever you might be.

What is your favorite classic teacup and teapot set producer?

When you have a proper afternoon tea, you have to drink from fine bone china. It adds to the occasion. I love classic Wedgwood. Established in 1759, it has long been the number one British producer of fine bone china and is found in some of the UK's top establishments.

What are some important things to consider when pairing a tea with a baked good or confection?

They have to harmonize with each other. For example, I wouldn't pair a Lapsang souchong tea with a delicate lemon posset as this strong black tea would completely overpower the posset. However, the tea would work beautifully paired with a dark chocolate mousse because the mousse has the strength and depth to handle it.

What is your go-to tea sandwich? Rectangular or triangular?

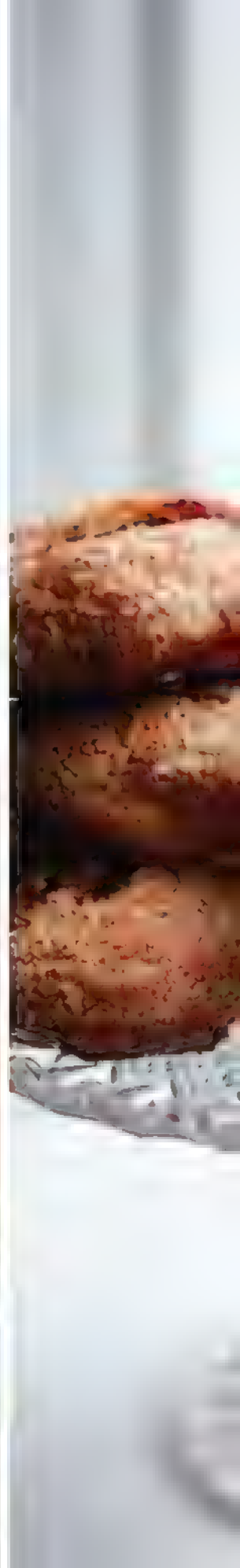
Rectangular. Crusts cut off. Sandwiches can be flavoured in any way, but smoked salmon, cucumber, coronation chicken, and egg mayonnaise are my cornerstones for a good tea sandwich selection.

Is there a common misconception people outside of England have about afternoon tea?

You don't have to put your pinky up when you sip your tea! I think people imagine afternoon tea is only for very posh and wealthy people, but it's not. It's for everyone. For me, it's the best way to bring people together and start conversations over great food. That's what's important. ☺



bakery profile





PUMP UP THE JAM

A SMALL BAKERY IN RURAL BRITAIN IS CRAFTING DOUGHNUTS AND CHOCOLATES TO TRULY MAKE ANYONE'S DAY. JUST DON'T EXPECT A PARTY WHEN YOU GET THERE.

BY EMILY MATHIESON
PHOTOGRAPHY BY YUKI SUGIURA

When you think of Oscars acceptance speeches, what comes to mind? Tears? Political overtures and critique? Overlong and overeager praise to the Almighty? What about doughnuts?

The appearance of baked goods at The Oscars is typically limited to after-parties, consumed only by those not pinned into their finery. But when British director Mat Kirkby accepted an Academy Award for his short film *The Phone Call* in 2015, a mention of the doughnuts at his local bakery back home caused a ripple of excitement around the world. This was something unexpected. Locals buzzed, journalists googled, and the Insta-foodies hashtagged.

You'd be forgiven for thinking the origin of these marvelous doughnuts was some zeitgeist-y spot heaving with high-achieving literati and scenesters. But nothing could be further from the truth.



The bakery in question, Pump Street, is a small, family-run operation in the sleepy Suffolk village of Orford, population 1,830. The business was born in 2009 when local father-and-daughter team Chris and Joanna Brennan began trying to recreate French-style breads using traditional techniques. Their base is a higgledy-piggledy old building on a market square lined with period houses. It's so small that the bread is baked in a barn up the road, so if you arrive in search of Oscars-worthy glamour, you'll be disappointed. Behind its unquestionably pretty pink façade is a tiny counter packed with baguettes and sourdoughs and Eccles cakes and croissants alongside a one-room eating area where guests gather convivially around one communal table. The design is sparse but warm, and its character is a clear match for the Brennans' ethos of using historic techniques, doing everything by hand, and avoiding gimmicks in favour of authentic methods. "We are quite particular about our processes," says Joanna. "I'm certain no one makes Eccles the way we do. There is a

routine and a rhythm of aging the mix, preparing the filling, a certain tapping and turning to wrap them in our puff pastry."

And when you look around the area, these values, now exemplified by the slow-living movement, make perfect sense. The landscapes around Orford, all big skies and bucolic rural scenes, have remained largely unchanged since they inspired painter John Constable in the early 1800s. Cut off from the rest of the country by a lack of main roads, Orford is the kind of place where families live out Enid Blyton summer holiday fantasies aboard sailing boats on the river Ore to a backdrop of the bleak beauty of the Orford Ness National Nature Reserve. The village has a 12th-century castle at one end and a simple oyster restaurant but not much else beyond rows of old houses, subtly done up in Farrow & Ball heritage hues. Its delight is in its sleepy seclusion and refusal to yield to the relentless march of progress







And yet there is a creative undercurrent here, one that can be seen in the craft workshops and art galleries and in the Brennans' imaginative reworkings of the area's culinary traditions and ingredients. What started out as a couple of breads from recipes slowly perfected and made by hand with no preservatives or additives soon led to other items and viennoiseries, more obviously rooted in a sense of place. Loaves made with ale from the Earl Soham Brewery up the road, for example, or apple turnovers with local Cox apples from High House Fruit Farm. "Luckily for us," says Joanna, "they cold-store them, so they are available from about September until April. But once they're done, we have to wait to make apple turnovers until the next crop."

Of course, knowing that everything is small batch, often according to the seasons, is a huge part of the allure. Locals know that if you want that doughnut, you need to arrive early to get the best. They are available Wednesday through Sunday, and fried in peanut oil before being filled with fresh custard or with rhubarb, red currant, or raspberry jam. One taste of their lemony, enriched dough and you can see how they would be a big draw, though Joanna says that the Oscars mention has hardly changed things. "Maybe if we had been in London or somewhere more accessible, it would have changed us immensely. But Orford is remote, and few people come here just because of the mention. It's lovely when they do, though!"



And perhaps that peace allows more space for innovation. In 2013, Joanna and Chris moved into chocolate, creating one of the UK's first bean-to-bar chocolates and wrapping it in what must be some of the country's loveliest packaging. As with their bread, there is a strong commitment to traditional making over mass production, with the Brennans obsessing over not just the beans but the roasting, winnowing, grinding, and conching, producing unusual bars that reflect their baking heritage (think Rye Crumb or Sourdough and Sea Salt). It's no surprise that it has been snapped up by places like Fortnum & Mason in London and Eli Zabar's in New York City and is also available online for those who want modern-day convenience but with an all-English throwback appeal.

GO THERE

PUMP STREET BAKERY

1 Pump Street, Orford, Suffolk, 44 1394 459829 pumpstreetbakery.com

By train: The nearest station is Woodbridge, about an hour and a half from London with one train an hour from London Liverpool Street (changing at Ipswich). Woodbridge is around a 20-minute taxi drive from Orford.

By car: About a two-hour drive from central London (outside of rush hour) on the main A12 and then more winding and sometimes slow B1084.

LODGING

FIVE ACRE BARN

Design-friendly B&B in an architecturally striking barn conversion surrounded by pretty gardens. fiveacrebarn.co.uk; doubles from £100 B&B (approx. \$132)

THE CROWN AND CASTLE

Fancy country dining rooms with cossetting bedrooms, some with castle views. crownandcastle.co.uk; doubles from £140 B&B (approx. \$184)

JOLLY SAILOR

Traditional, affordable pub with accommodation near the water. jollysailororford.co.uk; doubles from £75 (approx. \$100) ☑



bake like a BRIT

OUR GUIDE TO EDD KEMBER'S MUST-HAVE BAKING INGREDIENTS, HELPING YOU CLOSE THAT ATLANTIC OCEAN-SIZED GAP BETWEEN HIS KITCHEN AND YOURS

BY KYLE GRACE MILLS

GOLDEN SYRUP: Also called light treacle, golden syrup is a refined sugar by-product often used as the main sweet thickening ingredient in desserts like Treacle Tart or as a sticky topping for everything from English muffins to porridge. With a rich, buttery sweetness completely distinct from honey, molasses, or corn syrup, golden syrup has no true American equivalent. | **Edd's Favorite:** Lyle's Golden Syrup

SELF-RAISING FLOUR: Some contend that the main difference between British self-raising flour and American self-raising flour is the spelling. But American self-raising flour contains salt, as well as baking powder, since this type of flour is often used to create Southern-style biscuits. Self-raising flour contains only the baking powder and has a lower protein percentage. They're basic equivalents, but tweaking may be required depending on the recipe. Pay attention to the salt content of the recipe and adjust accordingly. | **Edd's Favorite:** Marriage's Self-Raising Flour

PLAIN FLOUR: Plain flour is the British version of all-purpose flour, with a 7- to 10-percent protein content. American all-purpose flour is made with harder wheat, creating a 10- to 11-percent protein level. This can change the texture of tender-crumbed baked goods such as scones and sponge cakes but won't affect those that require more gluten development, like cinnamon rolls. For more delicate desserts, our American substitution is cake flour, which has 8 percent protein and is a closer match to plain flour. For all others, we stick with all-purpose flour. | **Edd's Favorite:** Marriage's Plain White Flour

DEMERARA SUGAR: A favorite sweetener for British bakers, Demerara has a subtler, lighter taste than American brown sugar, with larger golden sugar crystals and only a slight stickiness. Though it resembles the more familiar turbinado sugar, Demerara has a higher molasses content and larger grain, ending a definite crunch to crumbles, cookies, and scones. | **Edd's Favorite:** Tate & Lyle Demerara Sugar

MARMALADE: This jewel-toned citrus spread is marked by its tart fruitiness and jelly-suspended bits of rind. American versions can lack the satisfying bitterness of British marmalade, so invest in some authentic British marmalade, preferably made with pungent Seville oranges. | **Edd's Favorite:** Wilkin & Sons Tiptree Orange Medium Cut Marmalade

CASTER SUGAR: Caster sugar, also spelled as castor and sometimes referred to as superfine, has the consistency between that of American granulated and confectioners' sugars. Quick to dissolve and ideal for making fluffy desserts, caster sugar is fine enough to pass through a "caster" shaker, hence the name. Bakers beware: substituting either granulated or confectioners' will affect a dessert's texture, so it's best to stick to the real deal. | **Edd's Favorite:** Tate & Lyle Caster Sugar, a traditional caster sugar, or B. Lington's Golden Caster, which is made from unrefined cane sugar



WHERE TO FIND

ALL OF EDD'S BAKING NECESSITIES
CAN BE FOUND ON AMAZON.COM OR
AT SPECIALTY BRITISH FOOD STORES
(SEARCH ONLINE FOR ONE NEAR YOU)



Pudding,

THE BRIT WAY



Marmalade Pudding
page 37

EDD EXPLORES THE SWEET SIDE OF THIS CULINARY CORNERSTONE

PHOTOGRAPHY BY YUKI SUGIURA / RECIPE DEVELOPMENT AND FOOD STYLING BY EDD KIMBER



Now, let's get one thing straight before we start. There are many traditional English pudding recipes, some sweet and some savory. However, to us Brits today, a pudding is simply considered dessert, all-encompassing, from sticky toffee pudding to an apple crumble. Pudding to us also conjures the idea of a specific type of dessert, more comforting and traditional; it's a stick-to-your-ribs kind of dish. In my mind, it also generally involves custard, but that is more my rule than anything set in stone.





Rhubarb and Ginger Crumble





RHUBARB AND GINGER CRUMBLE

Makes 6 servings

Crumble is one of those dishes that we Brits grow up with. Apple crumble made almost a weekly appearance in my childhood home, generally after my mum would cook us a traditional Sunday roast. Rhubarb is something I didn't really appreciate as a kid, its sharpness off-putting and unusual to me. Thankfully, as an adult, I have grown to absolutely love it, and it has become one of my favourite ingredients to use. The benefit of a crumble is its ease, and this one is the work of just minutes.

6 cups (600 grams) 1-inch pieces rhubarb
 $\frac{1}{2}$ to $\frac{3}{4}$ cup (67 to 133 grams) caster sugar*
 2 tablespoons (16 grams) cornflour/cornstarch
 2 teaspoons (12 grams) vanilla bean paste
 $\frac{1}{4}$ teaspoon ground cardamom
 Ginger Crumble (recipe follows)
 Vanilla Custard (recipe on page 37), to serve

1. Preheat oven to 350°F (180°C).
2. In a large bowl, toss together rhubarb, sugar, cornflour, vanilla bean paste, and cardamom. Pour into a 9-inch roasting or cake pan. Top with Ginger Crumble.
3. Bake until crumble is golden and filling is bubbly, 50 to 60 minutes. Let cool for 5 to 10 minutes before serving with Vanilla Custard.

*Use $\frac{1}{2}$ cup (67 grams) caster sugar for sharper rhubarb flavor.

GINGER CRUMBLE

Makes about 3 cups

- $1\frac{1}{4}$ cups (156 grams) plain/cake flour
 $\frac{1}{2}$ cup (100 grams) caster sugar
 2 teaspoons (4 grams) ground ginger
 $\frac{1}{2}$ cup plus 1 tablespoon (127 grams) cold unsalted butter, cubed
 1 cup (80 grams) jumbo old-fashioned oats

1. In a small bowl, stir together flour, sugar, and ginger. Add cold butter, tossing to coat. Using a pastry blender, cut in butter until mixture is crumbly. Stir in oats.

PRO TIPS

The exact size of your pan doesn't matter. Depending on what you have available, you can have a crumble with thicker or thinner layers. I often divide my crumble into two large pie plates and freeze one of the crumbles assembled, ready to bake.

Ginger Crumble can be made ahead of time and frozen in a heavy-duty resealable plastic bag. Use straight from the freezer to make dessert incredibly quick and simple.

CUSTARD TART

Makes 1 (9-inch) tart

When I was young, I lived in a small village called Thackley, and at the heart of the village was a fairly traditional bakery, serving simple, old-fashioned British baking. When my mum decided my twin brother and I deserved a treat, we would pay the bakery a visit, and without fail, I would get the same thing every time: a custard tart. It is a love from childhood that has endured; a simple custard tart will always be a nostalgic pleasure for me. Just don't skimp on the nutmeg!

- 1½ cups plus 1 tablespoon (226 grams) plain/cake flour
- ½ cup (150 grams) unsalted butter
- ¼ cup (50 grams) caster sugar
- ½ teaspoon kosher salt
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- Custard Filling (recipe follows)
- 1 whole nutmeg

1. Place flour and butter in a large bowl. Using your fingertips, gently rub butter into flour until mixture is crumbly. Add sugar and salt, stirring to combine. Make a well in center of dry ingredients; add egg. Using a fork, gently stir egg into flour mixture until dough starts to come together. Using your hands, gently knead dough until smooth. Wrap dough in cling film (plastic wrap), and refrigerate until firm, about 1 hour.

2. Lightly grease a 9-inch round removable-bottom tart pan. Line a baking sheet with parchment paper.

3. On a lightly floured surface, roll dough into a 12-inch circle, ¼ inch thick. Transfer to prepared tart pan, pressing into bottom and up sides, letting excess drape over pan. Trim excess pastry. Place on prepared baking sheet. Refrigerate until firm, about 30 minutes. (This will help the pastry keep its shape while baking.)

4. Preheat oven to 350°F (180°F).

5. Top dough with a piece of crumpled parchment paper, letting ends extend over edges of pan. Add pie weights.

6. Bake for 20 minutes. Carefully remove paper and weights. Bake until lightly browned, about 5 minutes more. Using a pastry brush, coat inside of crust with egg yolk. Bake until dried out, about 2 minutes more. (The egg yolk creates a nice seal so that the liquid in the filling can't make the pastry soggy.) Reduce oven temperature to 265°F (129°C).

7. Leave tart in oven on rack. Carefully pull out rack, and pour Custard Filling into prepared crust. Generously grate nutmeg over entire tart.

8. Carefully push rack back into oven. Bake until set around the edges but still slightly jiggle in center, 30 to 40 minutes. Let cool completely on a wire rack. Remove from pan. Serve immediately.

CUSTARD FILLING

Makes about 3 cups

- 1½ cups (360 grams) single cream/half-and-half
- Scant ½ cup (scant 120 grams) whole milk
- 2 teaspoons (8 grams) vanilla extract or 1 vanilla pod/bean, split lengthwise, seeds scraped and reserved
- 8 large egg yolks (149 grams)
- ½ cup (100 grams) caster sugar

1. In a medium saucepan, heat half-and-half and milk over medium heat. Add vanilla extract or vanilla pod and reserved seeds, and bring to a simmer.

2. In a medium bowl, whisk together egg yolks and sugar. Pour hot cream mixture over yolks, whisking constantly. Remove vanilla pod before using.

MARMALADE PUDDING

Makes 8 servings

This is about as traditional as it gets when it comes to old-school British puddings. Served warm with a little (or maybe a lot of) vanilla-infused custard, this is the sort of pudding you want to curl up with on a cold British night. Traditionally, this would be steamed, but I prefer baked as it is quicker and, frankly, less fiddly to make. The real twist in this pudding is the addition of Earl Grey tea, which for me makes this dessert reminiscent of breakfast—toast with lashings of butter and marmalade served alongside a mug of Earl Grey tea.

- 1 teaspoon (2 grams) loose Earl Grey tea, leaves ground to a powder
- Scant ¼ cup (scant 60 grams) whole milk
- ¾ cup plus 2 tablespoons (198 grams) unsalted butter
- 1 cup (200 grams) caster sugar
- Zest of 2 lemons
- 3 large eggs (150 grams)
- 2 cups (250 grams) self-raising/super-fine cake flour*
- 1 teaspoon (5 grams) baking powder
- ¾ cup (213 grams) medium cut marmalade*
- Vanilla Custard (recipe follows), to serve

1. Preheat oven to 350°F (180°C). Lightly grease an 8-inch round tall-sided cake pan; line bottom of pan with a slightly damp sheet

of parchment paper. (This helps prevent the marmalade from burning.)

2. Place ground tea in a small bowl. In a small saucepan, bring milk to a boil over medium-high heat. Pour hot milk over tea to bloom and bring out its flavor.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and zest at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

4. In a medium bowl, stir together flour and baking powder. Fold flour mixture into butter mixture. Add warm Earl Grey milk, quickly stirring into batter. Spread all but a few tablespoons marmalade in prepared pan. Spread batter over marmalade.

5. Bake until pudding springs back when touched in center, 45 to 50 minutes. Let cool in pan for 5 minutes; carefully invert onto a serving plate.

6. In a small saucepan, heat remaining marmalade over medium heat. Spread over top of cake. Serve warm with Vanilla Custard.

**We used Bob's Red Mill Super-Fine Unbleached Cake Flour and Wilkin & Sons Tiptree Orange Medium Cut Marmalade.*

VANILLA CUSTARD

Makes about 3 cups

- 2½ cups (600 grams) whole milk
- 2 teaspoons (12 grams) vanilla bean paste or 1 vanilla pod/bean, split lengthwise, seeds scraped and reserved
- 6 large egg yolks (112 grams)
- 3 tablespoons (36 grams) caster sugar
- 1 tablespoon (8 grams) plain/cake flour

1. In a large saucepan, bring milk and vanilla bean paste or vanilla pod and reserved seeds to a simmer over medium heat.

2. In a medium bowl, whisk together egg yolks, sugar, and flour until smooth. Pour hot milk mixture over egg mixture, whisking as you do to prevent egg yolks from scrambling. Scrape custard back into pan (removing vanilla pod, if using), and cook, stirring constantly, until mixture is thick enough to coat the back of a spoon. Remove from heat, and pour straight into a jug to serve whilst still hot.

QUEEN OF PUDDINGS

Makes 6 servings

The roots for this pudding can be traced as far back as the 17th century, but in this form, it is thought to be named for Queen Victoria, who was said to be a fan of this very traditional, even old-fashioned, British pudding. My version is fairly traditional. I prefer a Swiss meringue to the more classic French, but feel free to use whichever you prefer. If you want to put a little twist on this pudding, add a teaspoon or two of rose water to the raspberry mixture, a flavour combo I am crazy about.

- 1½ cups (300 grams) whole milk
- ¾ cup (180 grams) double/heavy whipping cream
- ¼ cup (57 grams) unsalted butter
- 2 teaspoons (8 grams) vanilla extract
- Peel of 1 lemon (30 grams)
- 3 large egg yolks (56 grams)
- ¾ cup (133 grams) plus 2 tablespoons (24 grams) caster sugar, divided
- 2 cups (75 grams) stale bread crumbs
- ¼ cup (80 grams) raspberry jam
- 2 tablespoons (30 grams) water
- ¾ cup (128 grams) fresh raspberries
- 2 large egg whites (60 grams)

1. Preheat oven to 275°F (140°C).
2. In a medium saucepan, bring milk, cream, butter, vanilla, and lemon peel to a simmer over medium-low heat.
3. In a medium bowl, whisk together egg yolks and 2 tablespoons (24 grams) sugar. Whisking constantly, pour hot milk mixture over yolk mixture. Remove lemon peel, and stir in bread crumbs. Pour mixture into an 8-inch oval-shaped ovenproof baking dish.
4. Bake until custard is set, 20 to 30 minutes.
5. In a small saucepan, heat jam and 2 tablespoons (30 grams) water over medium-low heat. Pour warm jam over raspberries, and fold together to coat. Set aside.
6. In the top of a double boiler, whisk together egg whites and remaining ¾ cup (133 grams) sugar. Cook over simmering water until sugar is dissolved. Transfer mixture to the bowl of a stand mixer fitted with the whisk attachment, and beat at high speed until stiff peaks form, about 7 minutes.
7. Carefully spread raspberry mixture over custard. Place meringue in a piping bag fitted with a round tip, and pipe peaks over raspberry mixture. Using a kitchen torch, brown meringue. Serve warm.

STICKY TOFFEE PUDDING

Makes 8 servings

I think it is pretty much impossible to dislike sticky toffee pudding. It is surely the one thing we can all agree on. (If you're not a fan, I am sorry, but we can't be friends.) Whilst I would like to say this love is about the pudding itself, I would be lying. For me, this is about lashings of Butterscotch Sauce served with plenty of cream (clotted cream if you're being extravagant) or ice cream.

- 1½ cups (263 grams) pitted Medjool dates, roughly chopped
- ¾ cup (180 grams) water
- 7 tablespoons (105 grams) dark rum
- ¼ cup (76 grams) unsalted butter, softened
- ¾ cup (165 grams) firmly packed light brown sugar
- 2 tablespoons (42 grams) golden syrup or honey
- ½ teaspoon (2 grams) vanilla extract
- 2 large eggs (100 grams), room temperature
- 1¼ cups (219 grams) self-raising/self-rising flour
- 2 teaspoons (4 grams) ground ginger
- 2 teaspoons (4 grams) ground cinnamon
- 1 (1-inch) piece ginger root, grated
- 1½ teaspoons (7.5 grams) bicarbonate of soda/baking soda

Butterscotch Sauce (recipe follows)

Clotted Cream or ice cream, to serve

1. Preheat oven to 350°F (180°C). Grease a 9-inch square cake pan; line pan with parchment paper, and place on a baking sheet.
2. In a medium saucepan, heat dates, ¾ cup (180 grams) water, and rum over medium-high heat. Reduce heat, and simmer until most of water has been absorbed. Using an immersion blender, process until smooth; set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, golden syrup, and vanilla at medium speed until smooth and combined, about 5 minutes. Add eggs, one at a time, beating well after each

addition. Fold in flour, ground ginger, and cinnamon.

4. Stir grated ginger and bicarbonate of soda into date mixture, and pour into batter; quickly fold to combine. Spoon batter into prepared pan.

5. Bake until pudding springs back when touched in center and a wooden pick inserted in center comes out clean, 45 to 55 minutes. Let cool in pan for 5 minutes. Remove from pan, and serve warm with Butterscotch Sauce and clotted cream or ice cream.

BUTTERSCOTCH SAUCE

Makes 1¼ cups

- ¼ cup (57 grams) unsalted butter
- ½ cup (110 grams) firmly packed light brown sugar
- ⅓ teaspoon flaked sea salt
- Scant ½ cup (120 grams) double/heavy whipping cream

1. In a small tall-sided saucepan, heat butter over medium heat. Whisk in brown sugar and salt. Add cream, and bring to a boil; cook for 3 minutes, stirring constantly. Remove from heat. ☐



CORNISH DELIGHT



FROM THE TRADITIONAL STEAK-AND-VEG TO OUR FAVORITE SWEET AND SAVORY RIFFS, THESE
POCKET-SIZED PASTIES ARE SO GOOD YOU'LL RETHINK YOUR DEFINITION OF HAND PIES

RECIPE DEVELOPMENT BY EDD KIMBER AND ELIZABETH STRINGER / PHOTOGRAPHY BY MARCY BLACK SIMPSON / STYLING BY SIDNEY BRAGIEL





PRO TIP

Cheddar-Caramel Apple Pasties will keep for up to 4 days in an airtight container in the refrigerator. When ready to enjoy, bake at 375°F (190°C) for 5 to 10 minutes. The other pasties are best when eaten the day of.









CORNISH PASTY DOUGH

Makes dough for 6 to 12 pasties

- 4¼ cups (540 grams) strong/bread flour, divided
- 1 teaspoon (3 grams) kosher salt
- ¾ cup (150 grams) cold lard, cubed
- ¾ cup (150 grams) cold unsalted butter, cubed
- ¼ cup (120 grams) water

1. In a large bowl, combine 4 cups (508 grams) flour and salt. Add lard and butter, tossing to coat in flour. Using your hands or a pastry blender, cut in lard and butter until mixture is crumbly. Stir in ¼ cup (120 grams) water, mixing until dough

starts to pull together. Using your hands, lightly knead dough until it becomes smooth and slightly elastic. Knead in remaining ¼ cup (32 grams) flour as needed until dough reaches desired consistency. (This dough works brilliantly in a food processor. Pulse in the water until the dough forms, and allow the processor to run for 1 minute or so extra to get the elasticity into the dough.)

2. Shape dough into a disk, and wrap in cling film (plastic wrap). Refrigerate for at least 3 to 4 hours before using. It will keep refrigerated for up to 3 days, but let it stand at room temperature for about 10 minutes when ready to bake.

TRADITIONAL CORNISH PASTIES

Makes 6

Recipe by Edd Kimber

When I was little, we spent many summer holidays in Devon and Cornwall, and I found a love for the Cornish pasty, a traditional dish from Cornwall often associated with the local miners. The story goes that the pasty made for a great portable lunch they could take down in the mines. To keep soot from contaminating the miners' meal, the rim of the pasty was made thick so that it could be used as a handle and discarded after the remainder of the pasty was eaten. These days, we absolutely eat the whole thing.

- 1 pound (455 grams) skirt steak, diced
- 2 cups (350 grams) diced potato
- 1 cup (200 grams) diced swede, rutabaga, or turnip
- 1 cup (150 grams) diced onion
- 1 tablespoon (9 grams) sea salt
- 2 teaspoons (4 grams) dry mustard
- 1½ teaspoons (3 grams) ground black pepper
- Leaves from 3 sprigs fresh thyme (3 grams)
- Cornish Pasty Dough (recipe on page 46)
- 4 large egg yolks (74 grams), lightly beaten

1. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
2. In a large bowl, toss together steak, potato, swede, onion, salt, mustard, pepper, and thyme.
3. Divide Cornish Pasty Dough into 6 equal pieces. Roll each piece into an 8- to 10-inch circle. Place about 1½ cups filling in center of each round.
4. Brush edges with water, and stretch and fold dough over filling, pressing edges to seal. Use thumb and forefinger to twist dough over and crimp along edge. Carefully place pasties on prepared pans, and brush with egg yolks.
5. Bake until deep golden brown, about 45 minutes. Let cool slightly on wire racks. Serve warm.

CHEDDAR-CARAMEL APPLE PASTIES

Makes 12

If an American apple pie met a British pasty, this hybrid treat would be the result. With a little help from a crunchy turbinado sugar topping, this warm pasty brimming with cinnamon, white Cheddar, and apple hits just the right sweet and savory notes.

- 4 cups (740 grams) cored, cubed, and peeled apple
- ¼ cup (55 grams) firmly packed light brown sugar
- 2 tablespoons (12 grams) ground cinnamon
- Cornish Pasty Dough (recipe on page 46)
- 1½ cups (150 grams) shredded English Cheddar cheese*
- 4 large egg yolks (74 grams), lightly beaten
- Turbinado sugar, for sprinkling

1. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
2. In a large bowl, combine apple, brown sugar, and cinnamon.
3. Divide Cornish Pasty Dough into 12 equal pieces. Divide each piece in half, and shape each half into a ball. Roll each ball into a 4-inch circle. Place about ¼ cup apple mixture in center of half of rounds. Sprinkle 2 tablespoons cheese over apple mixture on each round.
4. Cut an "X" in center of each remaining round, and place over filling. Brush edges with water, and press to seal. Use thumb and forefinger to twist dough over and crimp along edge. Carefully place pasties on prepared pans. Brush with egg yolks, and sprinkle with turbinado sugar.
5. Bake until deep golden brown, about 45 minutes. Let cool slightly on wire racks. Serve warm.

*We used Neal's Yard Dairy Montgomery's Cheddar.

ENGLISH BREAKFAST PASTIES

Makes 6

Rise and shine with a hearty, handheld breakfast. We took the components of a classic English breakfast—eggs, sausage, baked beans, and tomatoes—and wrapped them into one pasty. Enjoy the leftover beans the British way over toast!

Cornish Pasty Dough (recipe on page 46)

- 1½ cups (390 grams) English-Style Baked Beans (recipe follows)
- 2 cups (140 grams) white mushrooms, sliced
- 3 links (227 grams) English or bratwurst sausage, quartered, or 6 links breakfast or banger sausage, halved lengthwise
- 6 large eggs (300 grams), soft-cooked and halved lengthwise
- 2 small tomatoes (60 grams), thinly sliced
- 4 large egg yolks (74 grams), lightly beaten

1. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
2. Divide Cornish Pasty Dough into 6 equal pieces. Roll each piece into an 8- to 10-inch circle. Place ½ cup English-Style Baked Beans on bottom half of each round, leaving a 1½-inch border. Top with ¼ cup mushrooms. Place 1 sausage piece on outside edge and 1 on inside, forming a barrier. Place 2 egg halves in center. Place 2 slices tomato on top.
3. Brush edges with water, and stretch and fold dough over filling, pressing edges to seal. Use thumb and forefinger to twist dough over and crimp along edge. Carefully place pasties on prepared pans, and brush with egg yolks. Cut 3 vents in top of dough to release steam.
4. Bake until deep golden brown, about 45 minutes. Let cool slightly on wire racks. Serve warm.



ENGLISH-STYLE BAKED BEANS

Makes 1 quart

- ½ pound (228 grams) dry navy beans
- 1 tablespoons (14 grams) vegetable oil
- ½ medium onion (75 grams), finely chopped
- 1 large clove garlic (5 grams), finely chopped
- 1½ teaspoons (4.5 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- 2 cups (480 grams) chicken broth
- 1 (15-ounce) can (425 grams) tomato sauce
- ¼ cup (55 grams) firmly packed dark brown sugar
- 1½ tablespoons (22.5 grams) apple cider vinegar
- 1½ tablespoons (20 grams) Worcestershire sauce
- 1 tablespoon (13 grams) tomato paste
- 1 bay leaf

1. In a large bowl, combine beans and water to cover by 2 inches. Let stand for 8 hours. Drain.
2. In a large Dutch oven, heat oil over medium-high heat until shimmering. Add onion, garlic, salt, and pepper; cook, stirring frequently, until softened but not browned, about 4 minutes.
3. Add beans, broth, tomato sauce, brown sugar, vinegar, Worcestershire, tomato paste, and bay leaf; bring to a simmer. Reduce heat to low; cover and cook for 4 to 5 hours, stirring occasionally. Remove bay leaf. Let cool completely. Refrigerate for up to 1 week, or freeze for up to 6 months.

MINCEMEAT PASTIES

Makes 12

It's best to let mincemeat stand for at least several days before using. This gives the traditional English filling's dried fruit time to tenderize, soaking in the spices and spirits. The leftover mincemeat will keep in the refrigerator for up to 6 months and get better with age. It is wonderful stuffed in a pork loin.

- ½ cup (113 grams) unsalted butter, cubed
- 1½ cups (224 grams) dark raisins
- 1½ cups (224 grams) golden raisins

- 1 cup (220 grams) firmly packed muscovado sugar
- 1 large firm apple (185 grams), diced
- ½ cup (64 grams) currants
- ½ cup (55 grams) candied lemon peel, chopped
- 1 tablespoon (6 grams) lemon zest
- ¼ cup (60 grams) fresh lemon juice
- 1 tablespoon (6 grams) orange zest
- ¼ cup (60 grams) fresh orange juice
- ½ teaspoon (1 gram) ground cinnamon
- ½ teaspoon (1 gram) ground nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon ground cardamom
- ¼ teaspoon ground allspice
- 3 tablespoons (45 grams) brandy, rum, or sherry
- 1 tablespoon (15 grams) Grand Marnier
- Cornish Pasty Dough (recipe on page 46)
- 4 large egg yolks (74 grams), lightly beaten

1. In a large saucepan, melt butter over medium-high heat. Add raisins, muscovado sugar, apple, currants, candied lemon peel, lemon zest and juice, orange zest and juice, cinnamon, nutmeg, cloves, cardamom, and allspice; reduce heat to medium. Cook, stirring occasionally, until mixture is heated through, about 10 minutes. Remove from heat; let cool completely. Stir in brandy and Grand Marnier. Place mixture in a jar, and seal. Refrigerate for at least 3 days before using.
2. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
3. Divide Cornish Pasty Dough into 12 equal pieces. Roll each piece into a 6-inch circle. Place about ½ cup filling in center of each round.
4. Brush edges with water, and stretch and fold dough over filling, pressing edges to seal. Use thumb and forefinger to twist dough over and crimp along edge. Carefully place pasties on prepared pans, and brush with egg yolks. Cut 3 vents in top of dough to release steam.
5. Bake until deep golden brown, about 45 minutes. Let cool slightly on wire racks. Serve warm.

SHEPHERD'S PIE PASTIES

Makes 6

Merging the pasty with another British standard, this no-fuss version of shepherd's pie brings all the meat, potatoes, and veggie-filled comfort with half the labor.

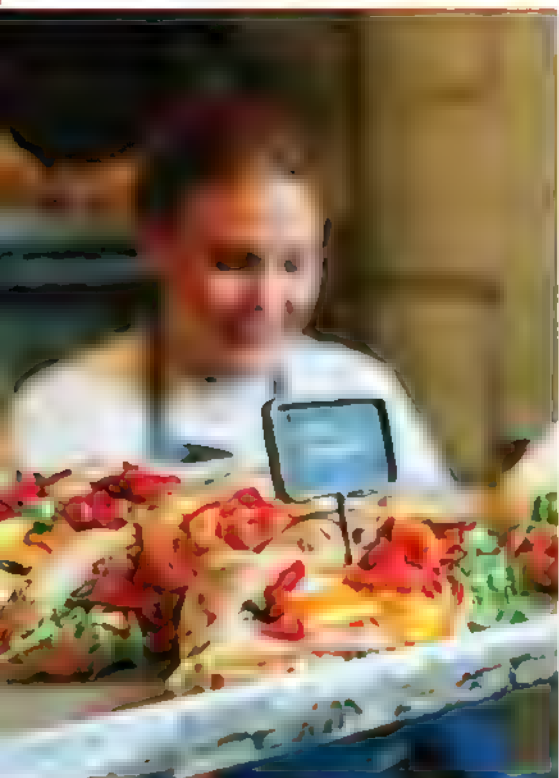
- ½ cup (104 grams) tomato paste
- 3 tablespoons (39 grams) Worcestershire sauce
- 2 tablespoons (4 grams) chopped fresh rosemary
- 2 tablespoons (4 grams) chopped fresh thyme
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- 1½ pounds (680 grams) ground lamb
- 2 cups (350 grams) diced potato
- 1½ cups (200 grams) diced yellow onion
- 1 cup (130 grams) thinly sliced carrot
- 2 cloves garlic (10 grams), minced
- Cornish Pasty Dough (recipe on page 46)
- 4 large egg yolks (74 grams), lightly beaten

1. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
2. In a large bowl, combine tomato paste, Worcestershire, rosemary, thyme, salt, and pepper. Add lamb, potato, onion, carrot, and garlic, stirring to combine.
3. Divide Cornish Pasty Dough into 6 equal pieces. Roll each piece into an 8- to 10-inch circle. Place about 1½ cups filling in center of each round. Bring outside edges together up over filling, pressing edges to seal. Use thumb and forefinger to twist dough over and crimp along edge. Carefully place pasties on prepared pans, and brush with egg yolks.
4. Bake until deep golden brown, about 45 minutes. Let cool slightly on wire racks. Serve warm. ■





EDD'S LONDON



EDD KIMBER, OUR
FAVORITE IN-THE-KNOW
BRIT, SHARES HIS
MUST-HIT SPOTS IN THE
CAPITAL CITY

PHOTOGRAPHY BY YUKI SUGIURA



BAR TERMINI

7 Old Compton St
bar-termini.com

Run by the cocktail genius that is Tony Conigliaro, this tiny bar is styled after the Italian train station bars, those places where you can pop in for a quick espresso or relax for a while with an incredible cocktail. I think I can speak for the entire team at *Bake from Scratch* that the Bergamot Negroni became the tupples of choice when they came to London. There is a second location in London's Marylebone, but I love the original bar in the heart of Soho. It's best to book a reservation to avoid disappointment.





E5 BAKEHOUSE

Arch 395, Mentmore Ter
e5bakehouse.com

E5 was one of the first bakeries I discovered when I moved to London and the first place to open my eyes to how good bread can really be—not the sliced white loaf from the supermarket that doesn't really resemble bread to me, but gloriously crusty sourdough (This sort of bread has become an obsession, so much so that I bring some back home from most countries that I visit.) Aside from the bread, they also have a great sweets selection, including cakes and a fabulous chocolate rye cookie. If you're here for a longer period of time, check out their baking classes, which always sell out quickly



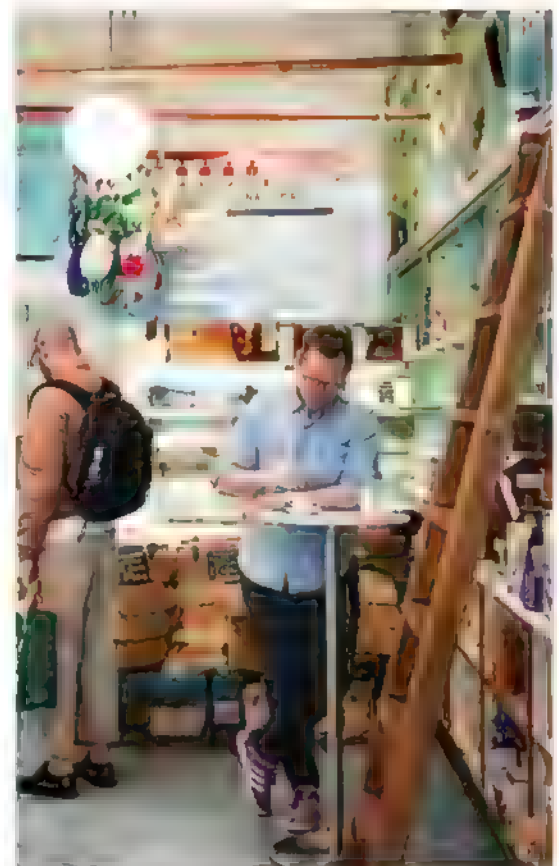


LINA STORES

18 Brewer St

linastores.co.uk

Over the years, Soho has been influenced by the immigrant communities who have called it home—the French, the Jewish diaspora, the Chinese, and of course, the Italians. If you walk the streets of the area, you will see evidence of this, from a handful of delis to one of London's first coffee shops. Lina Stores is my favourite of these spots. Opened in the 1940s, it is an incredibly designed Italian deli in the heart of Soho, and you'll find it hard to leave without filling your suitcase full of wonderful food. Modern but with a hint of the traditional, it's a beautiful shop selling all sorts of must-have Italian ingredients

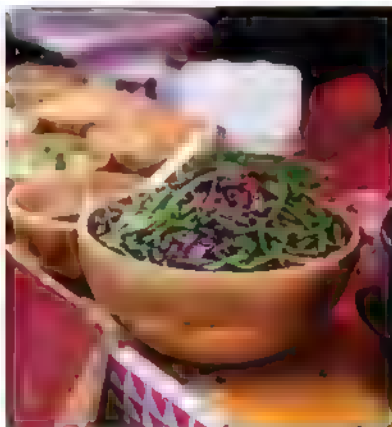




KERB

King's Boulevard, King's Cross
kerbfood.com

Kerb is a street food collective that runs different markets and events across London, where you can find some of the absolute best food this city has to offer. On Thursdays at lunchtime, they operate a market at King's Cross Station. You can expect everything from Korean baking to fried chicken to Greek wraps. This is not the place for delicate flavours. The market is set within Granary Square, a recent development set behind the station. Aside from the market, you'll also find a handful of restaurants and bars, including the brilliant Dishoom and Caravan.







FABRIQUE

Arch 385, Geffrye St
fabrique.co.uk

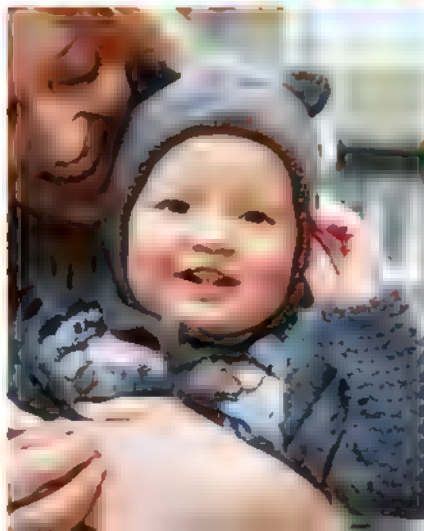
Fabrique is a chain of Swedish bakeries that have recently set up shop in the UK. Haggerston is the original UK location and my favourite. It is set in a railway arch in Hackney. They serve a variety of traditional Swedish baking, including my preferred choice—cinnamon and cardamom buns. Come Easter, they also sell my all-time favourite, the Semla, a cardamom bun filled with marzipan and whipped cream. The bakery became so popular that they have now spread their wings and opened shops throughout the city.



VIOLET

47 W lton Way
violetcakes.com

Violet is run by Claire Ptak, one of the most talented bakers that I know. Her little bakery, thankfully close to my house, is utterly darling and has been a staple for me since I moved here in 2010. The design of the shop—both cosy and perfectly formed—makes it feel like a bakery appeared inside a home. Come the summer months, my favourite thing is a long lunch break with one of the stellar savoury options, sitting outside and soaking up a little of the elusive British sun. Claire's baking is simple in form (think cupcakes and layer and loaf cakes), but that simplicity belies the incredible flavour of her baking. (Check out her Cardamom Rhubarb Shortcakes on page 80.) There is little that makes me as happy in the winter as a slice of her sticky gingerbread cake.





OLD SPITALFIELDS MARKET

16 Horner Sq
oldspitalfieldsmarket.com

Spitalfields was one of London's biggest commercial markets, long since closed. But it has been reinvigorated as a multipurpose shopping space with permanent shops, bars, and restaurants, and a massive rotating market/events space in the centre. On Thursdays, it turns into one of my favourite vintage and antiques markets, a place I often find old kitchenware and props for my styling work. Whilst the market hall has been modernised, it still holds Old-World charm – definitely not a modern building. And like all the best places, once you are done treasure hunting, you can satisfy your other hunger and enjoy the selection of restaurants in the area. In the market itself, look for amazing burgers from Bleecker Burger or Portuguese food from Taberna do Mercado.





PAUL A. YOUNG FINE CHOCOLATES

33 Camden Passage
paulayoung.co.uk

Paul A. Young is one of the world's best chocolatiers. I say this biased, as a friend, but also from a place of greedy love for chocolate. Paul's skill is with flavour—he doesn't make chocolate in the French style with singular and subtle flavours. His creations are amazingly weird and wonderful. Who would think that chocolate and marmite go well together? In some, it wouldn't work, but Paul turns it into magic. He also has an incredible sense of style, and this transfers through to his shops, which are sumptuously decorated. Go and buy yourself a box of chocolates or his fabulous brownies we enjoyed at our potluck (see page 71). You will not be sorry!

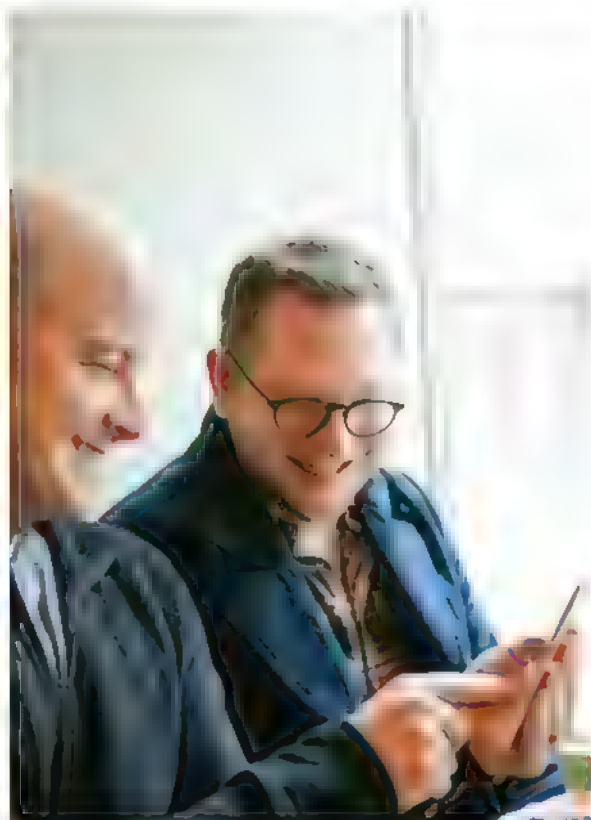




CLIMPSON & SONS

67 Broadway Market
climpsonandsons.com

Climpson & Sons is located on Broadway Market, which on a Saturday is the best market in the city, in my opinion—absolutely bustling with a real London energy, a must-visit whilst you are in London. They have been roasting coffee since 2002 and were part of the early modern coffee movement in London. This is one of the roasters where I buy my coffee for home. Visit the market early on a Saturday to get your caffeine fill before wandering around the market.





BOROUGH MARKET

8 Southwark St
boroughmarket.org.uk

London's most famous and probably biggest public market, this place is an institution and should be on everyone's list to visit. It can get very busy with tourists on the weekend, so a weekday visit is much more convivial—and when I am likely to pop by. You can pick up everything from fruits and vegetables to your wine, cheese, and meat. There is also a stand for Bread Ahead Bakery, which makes the best doughnuts in the city. Once you've bought all the food you can carry, there is another whole dimension to the market. It is surrounded by restaurants, including the Instagram-famous Padella (definitely worth the wait) and El Pastór, bars, and even a wonderful cookware store. Borough Market is one of the gems of London and one of my favourite places in the city.

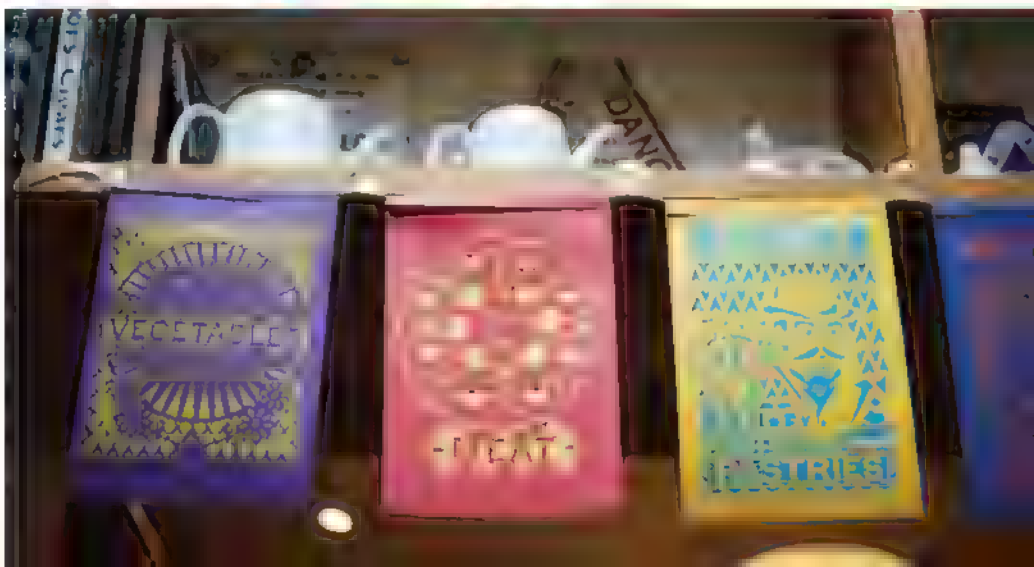
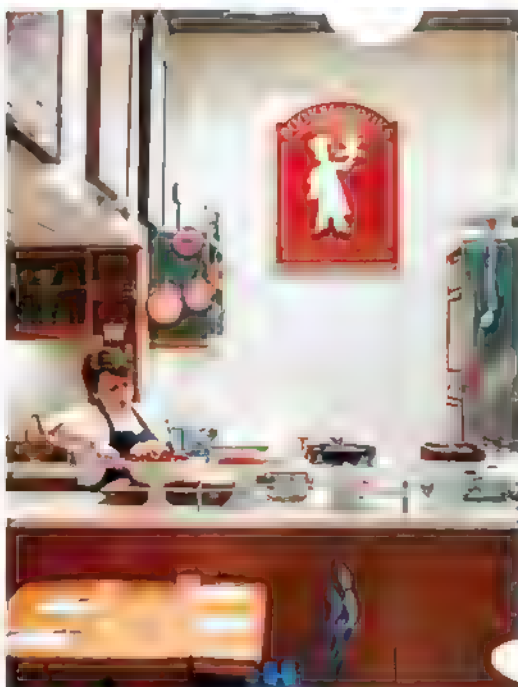




BOOKS FOR COOKS

4 Benham Crescent
booksforcooks.com

This tiny shop is packed floor to ceiling with, as you might expect, cookbooks. It's located in the heart of historical Portobello Market, and you'll feel like you're in the middle of the *Notting Hill* movie (mainly because you are—the bookshop Hugh Grant's character in the movie owns is across the street). Books for Cooks has been around for many, many years, and it is a very fond spot for the numerous food lovers in London. At lunchtime, the shop also turns into a hectic café as they open the cookbooks to make a selection of dishes. During the couple of hours that the café is in operation, the place becomes quite cramped, so if you're there to shop, it is best to avoid this period ■



the essential...

ENGLISH MUFFIN



BY KYLE GRACE MILLS

PHOTOGRAPHY BY MARCY BLACK SIMPSON / RECIPE DEVELOPMENT AND FOOD STYLING BY NANCY HUGHES / STYLING BY BETH K. SEELEY



OUR DEFINITIVE BLUEPRINT FOR BUILDING THE IDEAL ENGLISH MUFFIN, FROM THE CRUNCHY CORNMEAL-COATED EXTERIOR TO THE SIGNATURE “NOOKS AND CRANNIES” POCKED INTERIOR



Traditional English Muffins

Samuel Bath Thomas, the British immigrant who became an American Dream success story, built baking empire Thomas' with an homage to a British classic. What he initially called "toaster crumpets" soon became known as English muffins, a chewy breakfast bread celebrated for its cratered, butter-thirsty crumb. Acting as the perfect bridge between our American base and our British issue, our essential guide to the English muffin focuses on the no-frills, enduring breakfast staple, combining a matrix of classic technique and modern method for a foolproof recipe.

Makes 8

Though often seen as the perfect base for eggs Benedict, this stalwart classic works as a wholesome breakfast all on its own. Try one toasted with butter and honey or with a slather of tart marmalade. With our straightforward and tasty recipe at your disposal, your days of buying English muffins will be numbered.

- 2½ cups (318 grams) strong/bread flour**
- ¾ cup (180 grams) warm whole milk (120°F/49°C to 125°F/52°C)**
- 1 large egg (50 grams)**
- 1 tablespoon (14 grams) unsalted butter, softened and cubed**
- 1 tablespoon (12 grams) granulated sugar**
- 2 teaspoons (4 grams) instant yeast**
- 1 teaspoon (3 grams) kosher salt**
- 1 teaspoon (5 grams) baking powder**
- ¾ cup (112.5 grams) semolina flour**
- ¼ cup (38 grams) polenta/cornmeal**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat bread flour, warm milk, egg, butter, sugar, yeast, salt, and baking powder at low speed until combined. Switch to the dough hook attachment. With mixer on medium-low speed, beat until smooth and elastic, about 5 minutes. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in refrigerator overnight. (Alternatively, cover and let rise in a warm, draft-free place [75°F/24°C] until doubled in size, about 1 hour.)
2. In a small bowl, whisk together semolina flour and cornmeal. Sprinkle a layer of semolina mixture over a well-seasoned cast-iron griddle. Line a rimmed baking sheet with parchment paper. Sprinkle semolina mixture over prepared baking sheet. Butter 8 (3½x1-inch) English muffin rings. For a small, single-burner griddle, place 4 rings on griddle; set aside remaining 4 rings. For a large, double-burner griddle, place all 8 rings on griddle.
3. Let dough come to room temperature. On a lightly floured surface, divide dough into 8 equal portions. Shape each portion into a ball, and roll each ball into a 3½-inch disk. Place 1 disk in each prepared muffin ring. Sprinkle tops lightly with semolina mixture. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) for 20 minutes.
4. Preheat oven to 350°F (180°C).
5. Place griddle on stove and heat over medium-low heat, allowing muffins to come to temperature with pan. Cook, moving pan around occasionally for even heat, until muffins are golden brown on bottom, 5 to 7 minutes. Turn muffins, and remove rings, cook until golden brown on both sides and an instant-read thermometer inserted in center registers 190°F (88°C), about 5 minutes more. If muffins register below 190°F (88°C) but are golden brown, place on prepared baking sheet, and cover with foil.
6. Bake for 5 to 10 minutes. Let cool completely on a wire rack. If using a single-burner griddle, remove pan from heat, and allow to return to room temperature. Wipe pan clean, and sprinkle with remaining semolina mixture. Place remaining 4 muffins on griddle. Place griddle on stove, and heat over medium-low heat, allowing muffins to come to temperature with pan. Repeat procedure as directed. Store in an airtight container for up to 5 days.



Crumpets, OUR BRITISH COUSIN

An authentically British invention, the crumpet has a few characteristics to distinguish it from the American English muffin. In spite of its bubbly honeycomb cratered top, crumpets have a significantly higher dough hydration, usually calling for a dough of 90- to 100-percent hydration. This excess moisture leads to the need for muffin rings because the loose batter will require the rings as a barrier, keeping the dough from spreading out on the griddle like a pancake. Baking powder is essential to the crumpet dough, creating exaggerated holes in the top of the crumpet as well as a nice perky rise in the dough. For our version of a classic crumpet recipe, go to bakefromscratch.com/traditional-crumpets

The Magic FORMULA

AS WITH MOST CLASSIC BAKED GOODS, THERE ARE AS MANY “DEFINITIVE” TECHNIQUES AS THERE ARE RECIPES. WADING THROUGH VARIOUS POPULAR AND TRUSTED GUIDES, WE PICKED, MIXED, AND IN SOME CASES, COMBINED OUR FAVORITES TO CREATE OUR OWN UNIQUE METHOD.

YEAST
Traditional Natural Leavening
—VS.—
BAKING POWDER
Chemical Leavening

 WINNER: Both

A classic English muffin begins with yeast-leavened dough; it is key to developing both that tangy, yeasty flavor and its spongy rise. But a touch of baking powder brings a final boost of bouncy lift during the cooking process and a slightly acidic aftertaste that we didn't know we were craving until we tasted it.



OVERNIGHT RISE

Long, Cold Rise in Fridge

—VS.—

ONE-HOUR PROOF

Quick, Warm Rise on Countertop

 WINNER: Overnight Rise

A general rule of thumb with most yeasted doughs: time creates better-tasting dough. The long, slow rise afforded in the refrigerator leads to a superior, tangy flavor, but for the baker in a rush, our recipe will work with a one-hour proof.



MUFFIN RINGS

Dough Rises and Cooks in 3-inch Steel Rings

—VS.—

NO MUFFIN RINGS

Dough Rises and Cooks Without Rings

 WINNER: Muffin Rings

This is a visual aesthetic decision. For a more organic shape, the dough has enough strength to proof into well-formed rounds sans rings. However, baking is an exact science, so we prefer to use the rings in helping to shape the dough, creating tall ridges on our muffins. As an added bonus, the muffin rings can also be used to make crumpets (see Crumpets, Our British Cousin, page 66).



HIGH-HYDRATION DOUGH

Dough with a Hydration of 65% or Higher

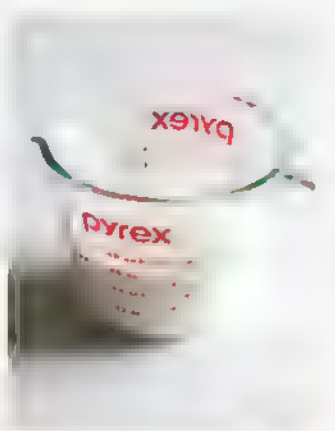
VS.

LOW-HYDRATION DOUGH

Dough with a Hydration of 50% to 57%

WINNER: Low-Hydration Dough

Dough hydration is in reference to the liquid-to-flour ratio. High-hydration doughs (like ciabatta) have massive air bubbles and an open crumb similar to a crumpet. Our dough has a hydration of 57 percent (a normal level for sandwich bread), yielding the open yet closer-set crumb expected of the English muffin's nooks and crannies.



KNEAD

Work Dough to Develop Gluten

VS.

NO KNEAD

No Gluten Development

WINNER: Knead

Bakers knead dough to activate the gluten and create airy and chewy bread. In this case, we use our stand mixer's dough hook to knead our dough for five minutes, activating the elastic formation of gluten to yield a muffin with just the right amount of chew.



SEMOLINA FLOUR

High-Gluten Flour Used to Make Pasta

VS.

CORNMEAL

Coarse Ground Product of Dried Corn

WINNER: Both

The final dusting of cornmeal is signature to English muffin prep, protecting the bottoms and tops from overcooking on the griddle. Semolina flour lacked a toothsome edge, and pure cornmeal was overwhelmingly gritty. For the best of both worlds, we use a semolina and cornmeal mix that provides delicate coverage and pleasing crunch.



GRIDDLE COOK

A Griddle-Only Cook

VS.

GRIDDLE COOK + OVEN BAKE

Start on Griddle, Finish in Oven

WINNER: Griddle Cook

An English muffin can and should be cooked on a moderately hot griddle without needing a final bake in the oven. However, because the temperature of a griddle can fluctuate throughout the cooking process, bakers can find the tops and bottoms of the muffins cooked while the middle is still raw. We remedy this by having our English muffins have their final rise on the griddle. Coming to temperature with the griddle allows for a more even cook.



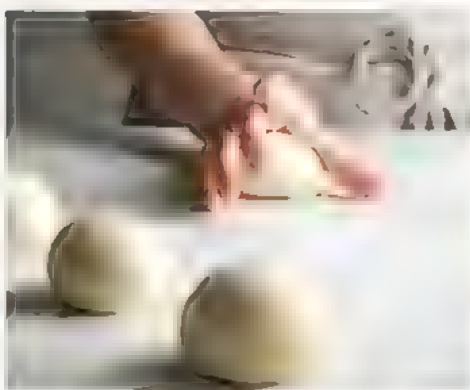
Handling Your Dough

OUR STEP-BY-STEP ILLUSTRATED GUIDE TO DIVIDING, ROLLING, AND SHAPING YOUR MUFFINS



DIVIDE DOUGH

After the overnight rise, your dough should have the elastic and smooth appearance of a glossy dome. Turn out dough onto a lightly floured surface. The dough should not be sticky, so very little flour will be needed. Using a bench scraper, divide dough into eight equal portions.



SHAPE YOUR DOUGH

Shape each portion into a ball, and roll each ball into a 3½-inch disk, being careful not to punch out the delicate bubbles in the dough. Gently rolling the dough into a disk, instead of cutting it out, preserves the gaseous air bubbles made during your overnight rise and leads to a taller, fluffier English muffin.



LET RISE IN RINGS

Place disks in prepared muffin rings on griddle. Sprinkle with semolina/cornmeal mixture, and cover loosely with plastic wrap. Allow your English muffins to have their 20-minute final rise on the griddle. This will help give them those signature uniform ridges.

On the Griddle

TIME TO COOK YOUR MUFFINS



1. Place griddle on stove, and heat over medium-low heat. Allowing the muffins to come to temperature with the pan allows the muffins to cook more evenly and also encourages height. Cook, moving your stovetop griddle pan occasionally to ensure that it is receiving even heat from the burners. Alternatively, if working with a larger griddle stationed over two burners, make sure the muffins are directly located over the two heat sources and not in the cooler edges of the pan. The muffins will become visibly puffed, rising over the lips of the muffin rings slightly. If temperature remains steady, the bottoms should be golden brown after 5 to 7 minutes.



2. Turn muffins and remove rings, cook until golden brown on both sides and an instant-read thermometer inserted in center registers 190°F (88°C), about 5 minutes more. If the tops and bottoms are getting too brown but are still raw in the center, you can finish them off in the oven.

PRO TIP

The easiest way to destroy those hard-won nooks and crannies is to slice into your English muffin with a knife. While a smooth slice is appreciated for sandwich bread, the glories of your English muffin are the irregular crags and craters of the crumb. Instead, to keep those butter-thirsty ridges intact, use the tines of a fork to work open your muffin. 





BRITISH BAKERS





Paul



Sarah

POTLUCK

NINE ALL-STARS FROM BRITAIN'S
DIVERSE BAKING COMMUNITY
GATHER FOR AN EPIC BRUNCH

PHOTOGRAPHY BY YUKI SUGIURA / HOSTED AT RYE LONDON



Chetna



Dan

On a bright morning in East London, a group of England's top bakers congregated to celebrate our common passion for dough and dessert. Edd Kimber created the ultimate dream team of guests who were asked to bring a baked good that held personal significance to them. With wall-to-wall windows and a modern minimalist feel, kitchen studio Rye London was the perfect spot for our festive feast. The light- and laughter-filled studio may have been stacked with British baking celebrities that day—from professional bakers to cookbook authors to breakout stars from *The Great British Bake Off*—but it was the beautiful baked goods that stole the spotlight. Sipping coffee and mimosas, we congregated around a long communal table covered end-to-end with homemade treats ranging from savory hand pies to traditional tarts to caramel custard-filled doughnuts. We broke bread, tearing pieces off the colossal loaf at the table's center, and toasted to friends, old and new, and the artisan craft that connects us.



the GUEST LIST



Edd Kimber

Our British Issue's guest editor and winner of the first season of *The Great British Bake Off* has been changing the home-baking game since his first cookbook, *The Boy Who Bakes* (Kyle Books, 2011).

WHAT HE BROUGHT Passion Fruit and Chocolate Bundt Cake "Bundt cakes have become a big trend in baking on this side of the Atlantic in the past few years, and I can't get enough. This version combines a pairing I turn to time and time again."

HAVE A TRY. Recipe on page 79

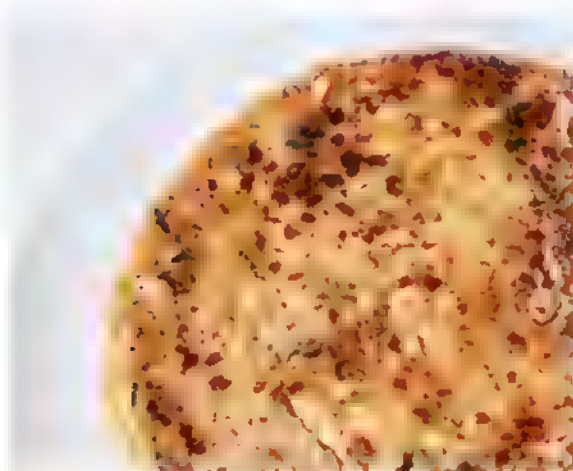


Claire Ptak

American expat Claire brings her California roots, including work at Chez Panisse, to her London-based Violet Bakery, a modern cult favorite, and her corresponding *The Violet Bakery Cookbook* (Square Peg, 2015).

WHAT SHE BROUGHT Cardamom Rhubarb Shortcakes. "My scones at Violet are made like an American shortcake—with a lot of butter and no eggs. I use pillows of lightly whipped heavy cream, and put cream in the dough to make them extra rich."

HAVE A TRY. Recipe on page 80



Paul A Young

A renowned London-based chocolatier, Paul splits his time between making showstopping sweets and doling out chocolate advice in *The Guardian*.

WHAT HE BROUGHT Yorkshire Curd Tart. "Sundays in my family revolved around food. After a hearty roast beef lunch, baking was the afternoon's project. My grandma bought full cream milk and would purposely leave it out of the fridge for a week to sour. This allowed the milk to form curds, which, when strained and combined with currants, egg, and nutmeg, became the most sublime tart."

HAVE A TRY. Recipe on page 81



Dan Lepard

The home-baking authority behind cookbook *Short & Sweet* (Fourth Estate, 2011), Dan is an Old-World style baker with a penchant for sourdough.

WHAT HE BROUGHT: Lamingtons and Brown Sugar Lardy Cake. "Though the English call this a cake, it's much more like a super-rich raisin bread, the type that would keep you warm inside while you walked with your hounds across the fields in the coldest winter."

HAVE A TRY: Get the lamingtons recipe in *Short & Sweet* and the Brown Sugar Lardy Cake recipe on page 79.



Jemma Wilson

Also known as CupcakeJemma, the name of her wildly popular YouTube baking channel, Jemma runs the cupcake specialty bakery Crumbs & Doilies

WHAT SHE BROUGHT: Rhubarb Crumble and Custard Cupcakes. "Since starting Crumbs & Doilies, I've had a thing for turning my favourite sweets and desserts into cupcakes. Apple crumble has always been a top pudding for me mainly because it was one of the only desserts my mum knew how to bake. Obviously, I needed to cupcake that! I replaced the apples with rhubarb to produce that wincingly sharp but utterly irresistible crunchy topped pud'."

HAVE A TRY: Recipe on page 81

Chetna Makan

A 2014 semifinalist on *The Great British Bake Off* and author of the definitive baker's guide to spice, *The Cardamom Trail*. Chetna Bakes with Flavours of the East (Mitchell Beazley, 2016), Chetna blends her Indian heritage into every baked good.

WHAT SHE BROUGHT: Chicken Bake. "Having grown up enjoying Indian food, I love to combine exotic spices with more classic bakes. Here, I fuse the gorgeous flavours of coriander seeds with chicken, which is cooked with tomatoes and onions. This filling is what makes these parcels delicious and a great bake to enjoy any time of the day."

HAVE A TRY: Recipe available in her cookbook *The Cardamom Trail* (chetnamakan.co.uk)



Sarah Pettegree

The founder of Bray's Cottage Pork Pies in Norfolk (a flint hay barn she's converted into a pie kitchen), Sarah just might be the best baker in the pork pie business.

WHAT SHE BROUGHT: Pork Pie. "Pork pie is a traditional British cold meat pie of chopped pork in a pastry. My version is made with a more complex, sophisticated seasoning, free-range pork, and smoked bacon. We're well known for the decoration of our pies, and this one was covered with pastry feathers."

HAVE A TRY: Get your hands on one of Sarah's pies at Bray's Cottage Pork Pies in the rural, coastal town of Norfolk, a few hours' train ride northeast of London. If you're on the United Kingdom mainland, you can also order these artisan pork pies right to your door from perfectpie.co.uk

Justin & Louise Gellatly

The powerhouse couple behind bakery Bread Ahead in London's Borough Market, Justin and Louise recently shared (many of) their secrets and techniques in *Baking School: The Bread Ahead Cookbook* (Fig Tree, 2017), their first cookbook.

WHAT THEY BROUGHT: Doughnuts and Cathedral Loaf. "With the overnight fermentation and piped to bursting, my doughnuts are perfectly described as 'pillows of joy.' Since we launched Bread Ahead, these doughnuts have been pushed to dizzy heights! As far as the bakery's bread, this mighty Cathedral Loaf is the star. Louise came up with the wonderful name. We had our sourdough starter blessed at Southwark Cathedral just before we opened the bakery." —Justin

HAVE A TRY: Pick up these doughnuts and the Cathedral Loaf at the Bread Ahead stall in London's Borough Market (breadahead.com).







PASSION FRUIT AND CHOCOLATE BUNDT CAKE

Recipe by Edd Kimber

Makes 1 (12- to 15-cup) Bundt cake

"This cake's texture is between that of a classic pound cake and the incredibly moist texture of a polenta cake. It's the perfect cake for elevenses, what we Brits refer to as a morning coffee or tea break, or when a layer cake seems like too much effort."

- 8 extra-large eggs (416 grams)
- 2½ cups (500 grams) caster sugar
- 2 tablespoons (12 grams) lemon zest
- 1¼ cups (280 grams) light olive oil
- ¾ cup (180 grams) yoghurt/yogurt
- ¼ cup (50 grams) passion fruit purée
- 1¼ cups (219 grams) self-raising/self-rising flour
- 1 cup (100 grams) ground almonds
- ¾ cup (100 grams) fine semolina
- ½ teaspoon (2.5 grams) baking powder
- Passion Fruit Syrup (recipe follows)
- Chocolate Glaze (recipe follows)

1. Preheat oven to 350°F (180°C)
2. In the bowl of a stand mixer fitted with the

whisk attachment, beat eggs, sugar, and zest at medium speed until pale and light, about 5 minutes. Add olive oil, yoghurt, and passion fruit purée, and beat to combine

3. In a medium bowl, whisk together flour, almonds, semolina, and baking powder. With mixer on low speed, gradually add dry goods to egg mixture, beating to combine

4. Butter and flour a 12- to 15-cup Bundt pan, tapping out excess. Pour in cake batter.

5. Bake until a skewer inserted in middle of cake comes out clean, 50 to 60 minutes. Loosely cover with foil during last 10 minutes of baking to prevent excess browning, if necessary. Allow to cool in pan for 10 minutes before carefully inverting onto a wire rack. Whilst cake is still warm, brush with Passion Fruit Syrup. This adds both moisture and a stronger passion fruit flavour. Let cool completely. Once cake has cooled, pour over Chocolate Glaze, allowing it to run down sides of cake. This cake keeps brilliantly, 3 to 4 days in a covered container.

PASSION FRUIT SYRUP

Makes ½ cup

- ¼ cup (67 grams) superfine sugar
- ¼ cup (67 grams) passion fruit purée

1. Place sugar and passion fruit purée in a small pan, and bring to a simmer to dissolve the sugar. Simmer over medium heat for 2 to 3 minutes so the mixture can reduce. Remove from heat.

CHOCOLATE GLAZE

Makes 2 cups

- 5 ounces (150 grams) 65% to 75% cacao bittersweet chocolate
- 1¼ cups (300 grams) double/heavy whipping cream

1. Finely chop chocolate, and place in a large bowl. Place cream in a saucepan, and bring just to a simmer over medium heat. Pour over chocolate, and allow to sit for a couple minutes before stirring together to form a silky chocolate glaze. The glaze will thicken as it cools, so use whilst still at a pouring consistency

BROWN SUGAR LARDY CAKE

Recipe by Dan Lepard

Makes about 12 servings

"My way to eat this cake requires no effort, just sliced and served warm in the afternoon, or sometimes fried in butter and served as dessert with ice cream, sautéed apples, and a generous glug of whisky poured over it."

- 1½ cups (360 grams) dark beer or stout
- 1 cup (240 grams) hot black tea
- 1 tablespoon (9 grams) active dry yeast
- 1 large egg (50 grams)
- 2 cups (256 grams) raisins
- ¼ cup (55 grams) firmly packed light brown sugar, plus more for sprinkling
- 2 tablespoons (28 grams) unsalted butter, melted
- 1½ teaspoons (3 grams) ground ginger
- 1½ teaspoons (3 grams) ground cinnamon
- 1½ teaspoons (3 grams) ground mace
- 6¾ cups (833 grams) plain/unbleached all-purpose flour
- 1½ teaspoons (4.5 grams) kosher salt
- ½ cup (113 grams) rendered leaf lard*, chilled but spreadable
- ½ cup (113 grams) unsalted butter, softened

1. Place beer and hot tea in a very large mixing bowl; check that mixture is warm and not too hot (leave it to cool if it is). Whisk in yeast until dissolved. Whisk in egg, and stir in raisins, brown sugar, melted butter, ginger, cinnamon, and



mace. Add flour and salt, and mix everything evenly to a soft, sticky dough, adding water or more flour if dough seems too dry or soft. Aim for a consistency that holds its shape but stays on the soft side so it's easy to roll out. Cover bowl, and leave for 10 minutes.

2. Lightly flour worktop, and knead dough for just a few minutes to make sure all the fruit and spices are evenly mixed through. Then put dough back in bowl, and leave in a warm place (75°F/24°C) until risen between half and double in volume, usually about 90 minutes.

3. Line a 13x9-inch baking tin with nonstick paper, and rub sides with lard to stop dough from sticking. Beat softened butter with remaining lard to combine.

4. Divide dough into 4 pieces. Take a piece of dough, and roll it to about ¼-inch (½-centimeter) thickness, slightly bigger than the size of the tin, using flour to stop it from sticking. Spread it generously with lard mixture, and sprinkle with brown sugar. Fold it over on itself, and roll it out again to about ¼-inch (½-centimeter) thickness. Lay this roughly in prepared tin, scrunched up to make it fit. Brush top with more lard mixture, and sprinkle with more brown sugar. Repeat with remaining pieces of dough. If you have too much dough for the tin, make a smallardy cake in a loaf tin with the excess. Cover dough, and leave in a warm place (75°F/24°C) until risen by half in volume.

5. Preheat oven to 400°F (200°C). Brush top of loaf with any leftover lard mixture, and sprinkle with brown sugar. Slash crisscross lines in top with a sharp blade.

6. Bake for 35 to 40 minutes. Reduce oven temperature to 350°F (180°C), and bake 30 minutes more, covering with foil to stop it from burning toward the end. Leave until cold in the tin before serving.

**Leaf lard is the highest quality grade of lard available. It can be a little tricky to find, but you can purchase it online.*

CARDAMOM RHUBARB SHORTCAKES

Recipe by Claire Ptak

Makes 12

"I made these shortcakes with rhubarb flavoured with cardamom pods and orange peel for a winter feel. Shortcakes work best with acidic fruit jam like raspberry, plum, or rhubarb."

- 5 cups (625 grams) plain/all-purpose flour**
- 2 tablespoons (30 grams) baking powder**
- ½ cup (100 grams) caster sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- 1 cup (227 grams) cold unsalted butter**
- 2½ cups (600 grams) double/heavy whipping cream**
- 1 medium egg (47 grams), lightly beaten**
- Roasted Rhubarb (recipe follows) or good-quality jam and freshly whipped cream, to serve**

- 1.** Line a baking tray with parchment paper.
- 2.** In a large bowl, sift together flour and baking powder; stir in sugar and salt.
- 3.** Cut butter into small pieces, and rub through dry ingredients with a pastry cutter, the back of a fork, or your fingers, or use an electric mixer or food processor. Any which way you like to get a coarse, crumbly result. Pour cream over top, and stir with a wooden spoon until just combined.
- 4.** Turn out dough onto a lightly floured surface, and press together into a block. Let dough rest for 5 minutes.
- 5.** When ready, roll dough to 1-inch (2½-centimeter) thickness, and use a

2¼-inch (6-centimeter) round pastry cutter to stamp out even rounds, but try not to handle the dough too much. Transfer shortcakes to prepared pan. Cover with cling film (plastic wrap), and refrigerate or freeze for 10 to 20 minutes. This will help the shortcakes keep their shape while baking.

6. Preheat oven to 400°F (200°C).

7. Brush shortcakes with egg.

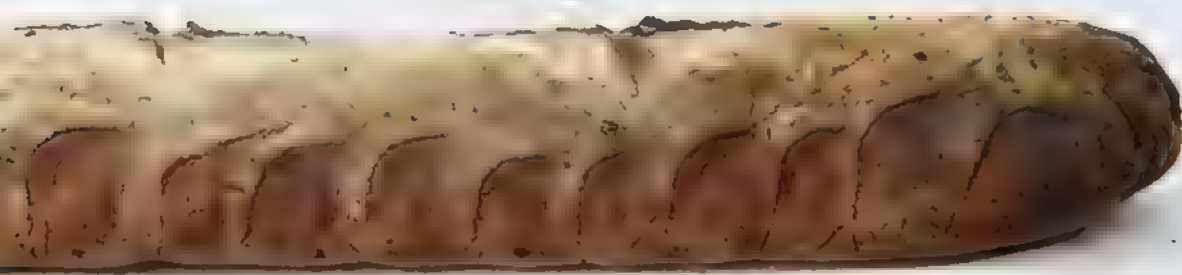
8. Bake for 18 to 25 minutes, depending on their size. Remove shortcakes from oven, and transfer to a wire rack to allow them to cool completely. To serve, split shortcakes in half, spread with Roasted Rhubarb, and fill with cream.

ROASTED RHUBARB

Makes about 12 servings

- 7½ cups (750 grams) rhubarb**
- 6 tablespoons (72 grams) caster sugar**
- 12 cardamom pods (crushed in a mortar and pestle)**
- Zest and juice of 1 orange**

- 1.** Preheat oven to 350°F (180°C). Line a baking tray with parchment paper.
- 2.** Cut rhubarb, and place in a single layer on prepared pan. Sprinkle with sugar, and add remaining ingredients. Cover with foil.
- 3.** Roast for 10 to 20 minutes. Uncover and roast until rhubarb retains its shape but is a most jammy, about 10 minutes more.



YORKSHIRE CURD TART

Recipe by Paul A. Young

Makes 2 (8-inch) tarts

"I adapted my grandmother's recipe by introducing a buttery pastry and adding melted butter to enrich the filling. I'm catapulted back to my childhood with every bite. To make the curds, you would traditionally leave milk out for one week, opening the lid of the bottle daily. Here, I use full-fat cottage cheese instead."

- 3½ cups (750 grams) full-fat cottage cheese**
- 2 medium free-range eggs (94 grams)**
- ½ cup (100 grams) plus ½ cup (67 grams) unrefined golden caster sugar, divided**
- ½ teaspoon (1 gram) ground nutmeg**
- ¼ teaspoon ground cinnamon**
- ¼ teaspoon ground mace**
- ¾ cup (100 grams) currants**
- ¼ cup (57 grams) unsalted butter, melted**
- ¾ cup (170 grams) unsalted butter, softened**
- 2 medium egg yolks (34 grams)**
- 2 tablespoons (30 grams) warm water (105°F/40°C to 110°F/43°C)**
- 2 cups (250 grams) plain/cake flour**
- Pinch ground nutmeg, for sprinkling**

1. Place cheese in a fine-mesh sieve. Run under cold water for about 1 minute to get as much liquid out of the curds as possible. Let curds strain in refrigerator overnight.
2. To make the filling, cream curds together with a wooden spoon until a smoother consistency is reached. Lightly whisk together eggs, ½ cup (100 grams) sugar, nutmeg,

cinnamon, and mace. Add currants, and mix in ¼ cup (57 grams) melted butter and 2¼ cups (400 grams) curds. Place as directed to rest for 1 hour.

3. To make the pastry, cream together ¾ cup (170 grams) softened butter and remaining ½ cup (67 grams) sugar with a wooden spoon until light in color. Add yolks, and mix well. Gradually add 2 tablespoons (30 grams) warm water. Add flour, and mix until a soft paste is formed. It will be too soft to roll, so scoop out, and wrap in cling film (plastic wrap) and flatten, and refrigerate for 1 hour.

4. Unwrap dough, and on a lightly floured surface, roll out to ⅛-inch thickness. Divide dough in half, and transfer to 2 (8-inch) tart rings, allowing pastry to hang over edge. Trim excess pastry. Refrigerate for 20 minutes.

5. Preheat oven to 350°F (180°C).

6. Use 4 layers of parchment paper layered into each of the lined tarts and fill with uncooked rice to bake blind. Bake until lightly golden and dried out, 20 to 25 minutes. Lift out baking beans/rice, and bake to dry out bases and turn lightly golden in oven. If you see any small holes in bases, use some leftover pastry to fill them in.

7. Mix curd filling, and pour into baked tart cases. Sprinkle nutmeg over, and bake until golden and wobbly, 20 to 30 minutes. Allow to cool until cold. Remove tart rings, and simply cut and serve. Allow tarts to cool thoroughly. It tastes much better the next day, if you can wait that long. Serve at room temperature.

Note: If you would like to get the curds for this tart using the traditional method, omit cottage cheese. In Step 1, leave 6 cups (1,440 grams) whole milk (not homogenized, if you can get it) out for 1 week, opening lid of bottle daily. Strain through a fine-mesh sieve, leaving curds behind.

RHUBARB CRUMBLE AND CUSTARD CUPCAKES

Recipe by Jemma Wilson

Makes 12

"These cupcakes are a win for me because rhubarb-and-custard boiled sweets were up there in my top five candies of all time as a child. I have always been drawn to the combination of sweet and sour, and this recipe hits both big time!"

- 3 cups (300 grams) washed "field-grown" or "forced" rhubarb**
- ¾ cup (133 grams) plus 3 tablespoons (36 grams) caster sugar, divided**
- Zest of 1 orange (optional)**
- 1 vanilla pod/bean, split lengthwise, seeds scraped and reserved**
- 1 tablespoon (15 grams) water**
- 1 cup (125 grams) self-raising/self-rising flour**
- ¼ teaspoon (1.25 grams) bicarbonate of soda/baking soda**
- ½ cup (113 grams) unsalted butter, softened**
- 2 large eggs (100 grams)**
- 1½ tablespoons (22.5 grams) milk**
- ¼ teaspoon (1 gram) vanilla extract**
- Crème Mousseline (recipe follows)**
- Crumble Topping (recipe follows)**



1. Preheat oven to 325°F (170°C)
2. To prepare the filling, chop your rhubarb into 1- to 1½-inch (3- to 4-centimeter) sticks, and spread evenly over a baking tray (with sides to catch all the juice!)
3. In a small bowl, mix 3 tablespoons (36 grams) sugar, zest (if using), reserved vanilla pod seeds, and 1 tablespoon (15 grams) water. Sprinkle sugar mixture over rhubarb.
4. Cover whole tray with foil, nice and tight, and bake for 15 to 20 minutes. Once baked, the rhubarb will be very soft and will have released a lot of liquid. Strain fruit, keeping syrup for later. Whizz up pulp in a blender or food processor until thick and smooth. Thicken up rhubarb syrup in a saucepan over low heat until reduced by half, about 10 minutes
5. Line a 12-cup cupcake tin with paper cases
6. In the bowl of a stand mixer fitted with a paddle attachment, sift together flour, bicarbonate of soda, and remaining ¾ cup (133 grams) sugar. Add butter, which should be squeezable soft, not firm and not sloppy. Add eggs, and get the mixer going at medium speed, and beat for 1 minute, scraping sides down if you need to. Add milk and vanilla extract, and beat at medium-high speed for 30 seconds
7. To ripple rhubarb filling through batter, drop a couple tablespoons of it into mixing bowl, and poke it around a bit, without stirring. With a spoon, scoop up batter, which should have the odd blob smeared through it, and distribute it evenly among prepared cupcake cases. Add more blobs of rhubarb filling when you look a bit short on ripples, but make sure you don't

- some back for filling the cupcakes later
8. Bake until golden and cupcakes spring back to the touch, 19 to 22 minutes. Leave to cool
 9. Remove centers of cupcakes using an apple corer. Finish off with remaining rhubarb filling (if you have any left, put it on your granola and yoghurt in the morning)
 10. Place Crème Mouseline in a large piping bag fitted with a wide star piping tip. Pipe tops of cupcakes. Sprinkle with Crumble Topping, and drizzle with concentrated rhubarb syrup! Bob's your uncle!

CRÈME MOUSSELINE

Makes 2 cups

- ¾ cup plus 2 tablespoons (210 grams) whole milk
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (67 grams) caster sugar
- 1 tablespoon plus 1 teaspoon (11 grams) cornflour/cornstarch
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- Pinch kosher salt
- 1 cup (227 grams) very soft unsalted butter

1. Bring milk and vanilla to a boil, set aside to cool a little
2. In a large bowl, whisk together sugar, cornflour, egg, egg yolk, and salt. Very slowly, pour three-fourths of hot milk mixture into egg mixture, whisking constantly. Pour egg mixture into saucepan with leftover milk mixture
3. Place over medium-low heat, and heat,

- whisking constantly to prevent it from "catching" on the bottom, until thickened and bubbly. Once custard has begun to bubble, boil for 1 minute to cook cornflour
4. Pour into a bowl (strain through a fine-mesh sieve, if necessary), and cover with cling film (plastic wrap). The cling film must touch the custard to prevent a skin from forming. Leave it to cool, then pop it in the fridge to chill
 5. Once cold, put it all into the bowl of a stand mixer fitted with the whisk attachment. Whisk for a few minutes until smooth. Then, with mixer on medium-high speed, drop in very soft butter, 1 teaspoon (5 grams) at a time, until it's all gone! Voila. Custard buttercream!

CRUMBLE TOPPING

Makes ½ cup

- ¾ cup (83 grams) plain/cake flour
- ¼ cup (20 grams) porridge oats/oatmeal
- 3 tablespoons (42 grams) unsalted butter, melted
- 1 teaspoon (4 grams) caster sugar
- 1 teaspoon (4 grams) Demerara sugar
- Pinch kosher salt

1. Preheat oven to 325°F (170°C).
2. Place all ingredients in a bowl, and stir until they come together. Ditch the spoon, and get your hands in there, rubbing mixture between your fingers lightly for a few minutes, until small little pastry nuggets start to form. Spread these out evenly onto a baking tray
3. Bake until pastry nuggets are golden in color, 15 to 20 minutes. Toss about once during cooking to ensure nuggets are being cooked evenly. Leave to cool.



Baked TO A Tea



MUCH LIKE A FINE SPICE BLEND, TEA ADDS A LEVEL OF COMPLEX FLAVOR
TO TIME-HONORED BRITISH DESSERTS

PHOTOGRAPHY BY MARCY BLACK SIMPSON / RECIPE DEVELOPMENT AND FOOD STYLING BY NANCY HUGHES / STYLING BY BETH K. SEELEY









Matcha

Earthy and herbaceous, with a mildly sweet finish, matcha is a powdered ceremonial green tea made only in Japan. In our Battenberg Cake, it pulls double duty as a grassy complement to the almond and apricot notes and as a brilliant, natural dye for the sponge cake.

MATCHA BATTENBERG CAKE

Makes 1 (8-inch) cake

A perfect dessert for anyone who can't decide on their favorite flavor, the Battenberg is constructed of two different cakes and arranged in an iconic check pattern. For our tea take, matcha and almond sponge cakes form the signature checkered pattern, with a layer of apricot jam sandwiched between the cakes and a cover of homemade marzipan to seal it all together.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 3 large eggs (150 grams)
- 1 teaspoon (4 grams) almond extract
- ½ teaspoon (2 grams) vanilla extract
- 1½ cups (219 grams) plain/all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 1 tablespoon (15 grams) whole milk
- 1½ teaspoons (3 grams) matcha powder
- Marzipan (recipe follows)
- ¼ cup (80 grams) apricot jam, warmed

1. Preheat oven to 350°F (180°C). Butter and flour an 8-inch square baking pan; line pan with parchment paper. Fold a sheet of foil over 3 to 4 times to create a sturdy 8-inch-long, 1-inch-tall strip. Place in center of prepared pan to form a divider.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition. Beat in extracts.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Pour half of batter into a medium bowl.

4. In a small bowl, stir together milk and matcha powder. Add matcha mixture to remaining batter, and fold to combine. Pour each batter into one side of prepared pan.

5. Bake until a wooden pick inserted in center of each cake comes out clean, 25 to 30 minutes.

Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Using a serrated knife, trim off dark outer edges of cake.

Cut each cake into 2 (8x1½x1-inch) rectangles.

6. On a work surface lightly dusted with confectioners' sugar, roll Marzipan to ¼-inch thickness. Brush a 1½-inch side of one piece of matcha cake with warm apricot jam, and place on Marzipan, jam side down. Brush a 1-inch side of matcha cake and a 1½-inch side of one piece of almond cake with jam. Place almond cake next to matcha cake, 1½-inch side down, using jam as a glue. Brush top of matcha cake and a 1-inch side of second piece of almond cake with jam. Place almond cake directly on top of matcha piece. Brush a 1½-inch side of second piece of matcha cake with jam, and place it directly on top of first almond piece. Gently press all cake pieces together. Brush outside of all cake pieces with jam. Carefully wrap Marzipan around cake, gently pressing to smooth out air pockets and seal. Cut off any excess Marzipan. Cut a ½-inch piece off each end of cake. Serve immediately, or refrigerate for up to 2 days.

MARZIPAN

Makes about 4 cups

- 3½ cups (420 grams) confectioners' sugar
- 1½ cups (144 grams) almond flour
- 1 large egg white (30 grams)
- 2 teaspoons (8 grams) vanilla extract
- 2 teaspoons (8 grams) almond extract

1. In the work bowl of a food processor, place confectioners' sugar and flour; pulse until combined. Add egg white, vanilla extract, and almond extract, and process until mixture holds together and is the consistency of softened butter. Wrap tightly in plastic wrap, and refrigerate for up to 1 month.

Assam

Bold and malty with a smooth finish, this Indian black tea has a pungency that lacks bitterness. Our Assam-infused tart dough cuts through the rich, toffee flavors of our treacle filling without overpowering it.

ASSAM TREACLE TART

Makes 1 (9-inch) tart

A standard of British baking, treacle tart is known for its simple but delicious bread crumb, golden syrup, and lemon-scented filling. In this aromatic twist on Harry Potter's favorite dessert,

Assam-infused pastry balances the classic, gooey treacle filling.

Assam Tart Dough (recipe follows)

- 1 large egg (50 grams)
- 1 tablespoon (15 grams) double/heavy whipping cream
- 1½ cups (591 grams) golden syrup
- 4¼ cups (155 grams) fresh white bread crumbs
- ¼ cup (10 grams) lemon zest
- ¼ cup (60 grams) fresh lemon juice

1. Preheat oven to 375°F (190°C). Butter and flour a 9-inch tart pan. Line a large plate with parchment paper.

2. On a lightly floured surface, roll two-thirds of Assam Tart Dough into a 12-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Roll remaining dough to ¼-inch thickness. Using a sharp knife, cut dough into 1x½-inch rectangles. Place on prepared plate.

3. In a small bowl, whisk together egg and cream. Brush egg wash onto crust and rectangles. Place rectangles in refrigerator. Prick crust with a fork 6 times.

4. In a medium saucepan, heat golden syrup over medium-low heat until melted. (Do not boil.) Add bread crumbs and lemon zest and juice, stirring until combined. Pour filling into prepared crust. Top with rectangles in desired pattern.

5. Bake until crust is golden brown and filling is set, 30 to 35 minutes, covering with foil halfway through baking to prevent excess browning, if necessary. Serve warm or cold. Cover and refrigerate for up to 4 days.

ASSAM TART DOUGH

Makes 1 (9-inch) crust and lattice

- 3 cups (375 grams) plain/all-purpose flour
- 1 tablespoon (6 grams) Assam loose tea
- ¾ teaspoon (2.25 grams) kosher salt
- ¾ cup (170 grams) cold unsalted butter, cubed
- ¼ cup (80 grams) ice water

1. In the work bowl of a food processor, place flour, loose tea, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add ¼ cup (80 grams) ice water in a slow, steady stream until dough comes together. Wrap in plastic wrap, and refrigerate for at least 30 minutes.

Lady Grey Tea

A smoother, milder variation of Earl Grey, Lady Grey tea includes lemon and orange peel as a counterpoint to the occasionally astringent bergamot note. The lemony tea brightens the sweet, currant-packed filling and jelly glaze of our Chelsea Buns.

LADY GREY CHELSEA BUNS

Makes 12

We added golden raisins and Lady Grey Tea Jelly to the standard currant bun, a sticky, sweet treat often enjoyed at teatime. Proof the dough in the refrigerator overnight for an impressive and quick breakfast.

- 4 cups (508 grams) strong/ bread flour
- 2 tablespoons (24 grams) granulated sugar
- 2½ teaspoons (4.5 grams) instant yeast
- 1 teaspoon (3 grams) kosher salt
- 1¼ cups (300 grams) warm whole milk (120°F/49°C to 125°F/52°C)
- ¼ cup (57 grams) unsalted butter, melted
- 1 large egg (50 grams)
- Tea Jelly Filling (recipe follows)
- ¼ cup (80 grams) Lady Grey Tea Jelly (recipe follows), melted

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, sugar, yeast, and salt.

2. In a large measuring cup, stir together warm milk and melted butter. With mixer on low speed, slowly add milk mixture and egg to flour mixture, beating until a soft dough forms, stopping to scrape sides of bowl, if necessary. Increase mixer speed to medium, and beat until smooth and elastic, about 7 minutes. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour. (Alternatively, let dough rise overnight in the refrigerator. Allow to come to room temperature.)

3. Line a rimmed baking sheet with parchment paper.

4. On a lightly floured surface, roll dough into a 14x10-inch rectangle. Spread Tea Jelly Filling onto dough, leaving a ½-inch border on one long side. Starting with opposite long side, roll up dough, jelly-roll style; pinch seam to

seal. Trim ends, and slice into 12 rolls. Place on prepared pan. Let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.

5. Preheat oven to 375°F (190°C).

6. Bake until golden brown and puffed, 20 to 25 minutes. Brush with melted Lady Grey Tea Jelly. Let cool slightly on a wire rack. Serve warm. Store in an airtight container at room temperature for up to 5 days.

TEA JELLY FILLING

Makes about 1 cup

- 1 cup (240 grams) water
- 2 bags (4 grams) Lady Grey tea
- ¼ cup (64 grams) golden raisins
- ¼ cup (64 grams) currants
- ¼ cup (57 grams) unsalted butter, softened
- ¼ cup (80 grams) Lady Grey Tea Jelly (recipe follows), room temperature
- ¼ cup (55 grams) firmly packed light brown sugar

1. In a small saucepan, bring 1 cup (240 grams) water and tea bags to a boil over high heat; discard tea bags. Add raisins and currants. Reduce heat to low; simmer until fruit is plump, 15 to 20 minutes. Remove from heat, and let cool for 10 minutes.

2. In a small bowl, stir together rehydrated fruit, butter, Lady Grey Tea Jelly, and brown sugar. Use immediately.

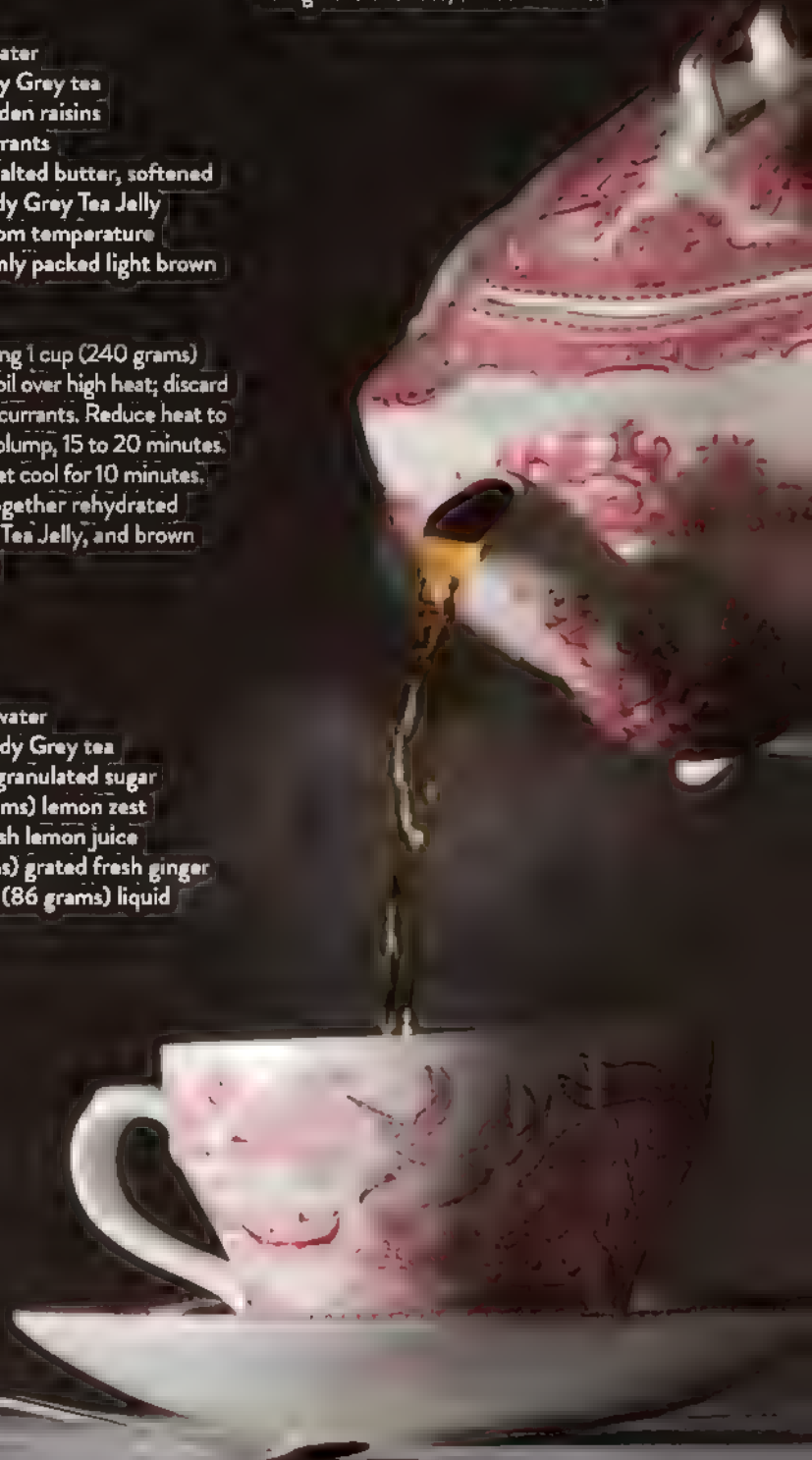
LADY GREY TEA JELLY

Makes about 3 cups

- 1¼ cups (420 grams) water
- 12 bags (24 grams) Lady Grey tea
- 3 cups (600 grams) granulated sugar
- 2 tablespoons (12 grams) lemon zest
- ¼ cup (60 grams) fresh lemon juice
- 1 tablespoon (2 grams) grated fresh ginger
- 1 (3-ounce) package (86 grams) liquid pectin

1. In a medium saucepan, bring 1¼ cups (420 grams) water and tea bags to a boil over high heat; remove from heat. Cover and let steep for 30 minutes; remove tea bags, gently pressing to release any excess tea.

2. Add sugar, lemon zest and juice, and ginger; bring to a boil over medium heat. Cook until sugar is dissolved for 2 minutes; remove from heat, and stir in pectin. Return to a boil; cook, stirring constantly, until slightly thickened, 1 to 2 minutes. Let cool completely. Cover and refrigerate until set, about 4 hours.





English Breakfast Tea

Full-bodied with floral undertones, this robust black tea blend can hold its own against a good deal of cream and sugar. In our orange marmalade roly poly, it tempers the jellied citrus filling, bringing a hit of caramel hops.

ENGLISH BREAKFAST ORANGE MARMALADE ROLY POLY

Makes 6 to 8 servings

This British childhood favorite, known cutely as a Roly Poly, is in essence an oven-steamed roulade cake. In our nod to the nostalgic dessert, a generous slather of English breakfast tea-powered orange marmalade runs in the tight spiral of a rolled vanilla cake

- 6 cups (1,440 grams) water
- $\frac{1}{4}$ cup (57 grams) plus 1 tablespoon (14 grams) cold unsalted butter, cubed and divided
- 2 cups (250 grams) self-raising/self-rising flour
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ cup (40 grams) shredded vegetable suet*
- $\frac{1}{4}$ cup (160 grams) whole milk
- 1 teaspoon (4 grams) vanilla extract
- $\frac{1}{4}$ cup (240 grams) English Breakfast Orange Marmalade (recipe follows)
- Garnish: confectioners' sugar
- Clotted cream and English Breakfast Orange Marmalade, to serve

1. Position on one oven rack on lowest shelf, and place a deep 3-quart roasting pan on top. Place a second oven rack directly above pan.
2. In a medium saucepan, bring 6 cups (1,440 grams) water to a boil over high heat. Pour boiling water into roasting pan. Preheat oven to 350°F (180°C). Spread 1 tablespoon (14 grams) cold butter onto a 14½-inch square sheet of parchment paper.
3. In the work bowl of a food processor, place flour and salt; pulse until combined. Add remaining $\frac{1}{4}$ cup (57 grams) cold butter, and pulse until mixture is crumbly. Add shredded suet, and pulse just until combined. With processor running, add milk and vanilla in a slow, steady stream just until dough comes together

4. Turn out dough onto a heavily floured** surface, and roll into a 10-inch square. Transfer to prepared parchment. Spread English Breakfast Orange Marmalade onto dough, leaving a 1-inch border on one side. Starting with opposite side, roll up dough, jelly-roll style, gently pinch seam to seal. Wrap in prepared parchment, and loosely wrap in foil, crushing ends to seal.

5. Bake directly on oven rack above roasting pan for 1 hour. Let cool on a wire rack for 5 minutes. Remove foil and parchment. Cut ends off at a 45-degree angle. Garnish with confectioners' sugar, if desired. Serve with clotted cream and English Breakfast Orange Marmalade, if desired.

**We use Atora Shredded Vegetable Suet, available on amazon.com. For a definition of suet, see our glossary on page 15.*

***Use plain flour or all-purpose flour for work surface. Self-rising flour can impart a bitter taste with its excess of leavening agents.*

ENGLISH BREAKFAST ORANGE MARMALADE

Makes about 4 cups

- 3 cups (720 grams) water
 - 8 bags (16 grams) English Breakfast tea
 - 2 large navel oranges (690 grams)
 - 2 tablespoons (12 grams) lemon zest
 - $\frac{1}{4}$ cup (60 grams) fresh lemon juice
 - 1 vanilla pod/bean, split lengthwise, seeds scraped and reserved
 - 3 cups (600 grams) granulated sugar
1. In a medium saucepan, bring 3 cups (720 grams) water and tea bags to a boil over high heat; remove from heat. Cover and let steep for 20 minutes; discard tea bags.
 2. Peel oranges, and cut peel into $\frac{1}{4}$ -inch-thick slices. Cut oranges into quarters. Add oranges and peel, lemon zest and juice, and vanilla bean and reserved seeds to tea mixture; bring to a boil over medium heat. Reduce heat to low, and simmer for 10 minutes. Discard vanilla bean.
 3. Stir in sugar, and bring to a boil over medium-high heat; cook, stirring occasionally, until mixture is thickened and a candy thermometer registers 222°F (106°C), 15 to 20 minutes. Let cool completely. Cover and refrigerate until set, about 4 hours.

Earl Grey Tea

Bright, refreshing, and aromatic, this flavored black tea has a defining key ingredient: the essential oil of bergamot, a bitter cousin of the orange. The floral and citrus undertones make it an excellent addition to the dark chocolate cake and silky Swiss meringue buttercream in our London Fog Cake.

LONDON FOG CAKE

Makes 1 (8-inch) cake

Essentially an Earl Grey tea latte, the London Fog beverage was first dreamed up in Vancouver, British Columbia. For this cake cover, we double down on the Earl Grey, featuring the light, bergamot-infused tea in both the rich cocoa cake and pillowy Swiss meringue buttercream. A final touch of salt from the caramel drizzle pushes this cake over the top to become a true showstopper.

- 1 cup (200 grams) granulated sugar
- 1 cup (220 grams) firmly packed light brown sugar
- $\frac{1}{2}$ cup (75 grams) canola oil
- 2 large eggs (100 grams)
- 1 large egg yolk (19 grams)
- 2 teaspoons (8 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- $2\frac{1}{4}$ cups (313 grams) plain/all-purpose flour
- 1 cup (85 grams) unsweetened cocoa powder
- $2\frac{1}{4}$ teaspoons (12.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- $\frac{3}{4}$ teaspoon (3.75 grams) bicarbonate of soda/baking soda
- $1\frac{1}{2}$ cups (360 grams) whole milk
- 1 cup (240 grams) hot strong-brewed Earl Grey tea

Earl Grey Buttercream (recipe follows)

Salted Caramel Drizzle (recipe follows)

Garnish: flaked sea salt

1. Preheat oven to 350°F (180°C). Butter and flour 3 (8-inch) round cakes pans. Line bottom of pans with parchment paper.
2. In a large bowl, stir together sugars and oil. Add eggs, egg yolk, and extracts, stirring to combine.
3. In a medium bowl, sift together flour, cocoa, baking powder, salt, and baking soda. Gradually add flour mixture to sugar mixture alternately

with milk, beginning and ending with flour mixture, stirring just until combined after each addition. Stir in hot tea just until combined. Divide batter among prepared pans.

4. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Earl Grey Buttercream between layers and lightly on top and sides of cake. Refrigerate until set, 15 to 20 minutes. Pour Salted Caramel Drizzle over cake, letting it drip over edges. Garnish with sea salt, if desired.

EARL GREY BUTTERCREAM

Makes about 3 cups

- 2 cups (454 grams) unsalted butter, softened and divided
- 3 tablespoons plus 1 teaspoon (20 grams) loose Earl Grey tea
- 1 vanilla pod/bean, split lengthwise, seeds scraped and reserved
- 5 large egg whites (150 grams)
- $1\frac{1}{4}$ cups (275 grams) firmly packed light brown sugar

1. In a small saucepan, bring 1 cup (227 grams) butter, loose tea, and vanilla bean and reserved seeds to a simmer over medium-low heat; simmer for 5 minutes. Remove from heat, and let steep for 5 minutes. Strain butter mixture through a fine-mesh sieve, discarding solids. Refrigerate until the consistency of softened butter, 20 to 30 minutes.

2. In the bowl of a stand mixer and using the whisk attachment, whisk together egg whites and brown sugar by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until mixture registers 155°F (68°C) to 160°F (71°C) on a candy thermometer. Carefully return bowl to stand mixer, and beat at high speed until medium-stiff peaks form, about 10 minutes. Switch to the paddle attachment

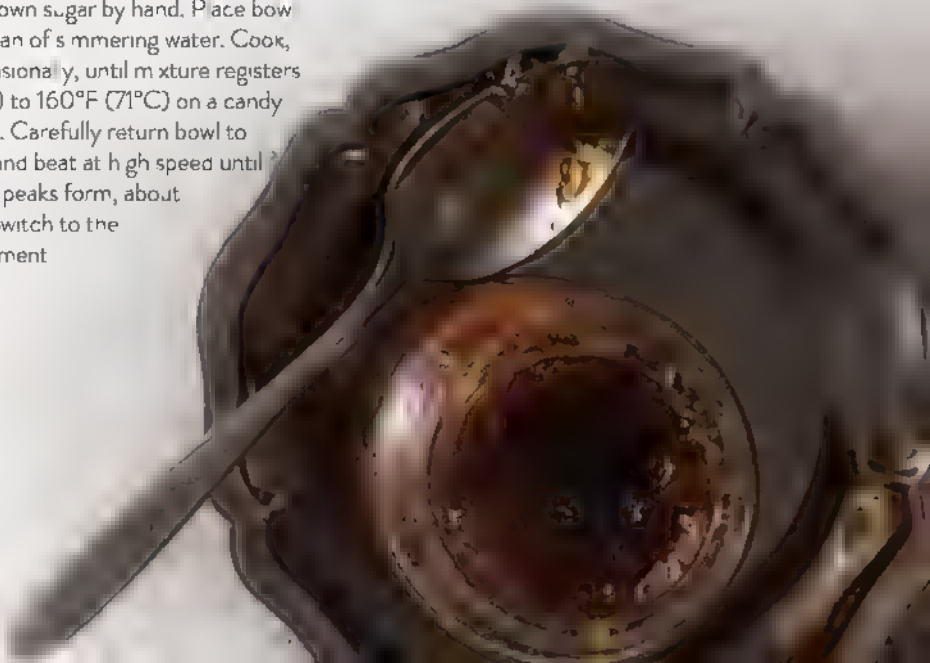
3. With mixer on low speed, add tea-infused butter and remaining 1 cup (227 grams) butter, 2 tablespoons at a time, beating until combined. Increase mixer speed to medium-high, and beat until smooth, 3 to 5 minutes. Use immediately, or refrigerate in an airtight container for up to 3 days. Let come to room temperature before using.

SALTED CARAMEL DRIZZLE

Makes about $1\frac{1}{2}$ cups

- $\frac{3}{4}$ cup (150 grams) granulated sugar
- 2 tablespoons (42 grams) glucose/light corn syrup
- 2 tablespoons (30 grams) water
- $\frac{1}{2}$ cup (120 grams) double/heavy whipping cream, room temperature
- 2 tablespoons (28 grams) unsalted butter, softened and cubed
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (4 grams) vanilla extract

1. In a large skillet, heat sugar, corn syrup, and 2 tablespoons (30 grams) water over high heat. Cook, stirring occasionally, until golden amber colored, remove from heat. Slowly whisk in cream. Add butter, stirring until melted. Stir in salt and vanilla. Pour into a heatproof container, and let cool to room temperature. Use immediately, or refrigerate in an airtight container for up to 1 week. 





A BAKE IN THE COUNTRY

ADD A VISIT TO JOHN WHAITE'S KITCHEN COOKERY SCHOOL TO YOUR
VACATION LIST FOR A LOVELY JUBBLY TIME

PHOTOGRAPHY BY YUKI SUGURA



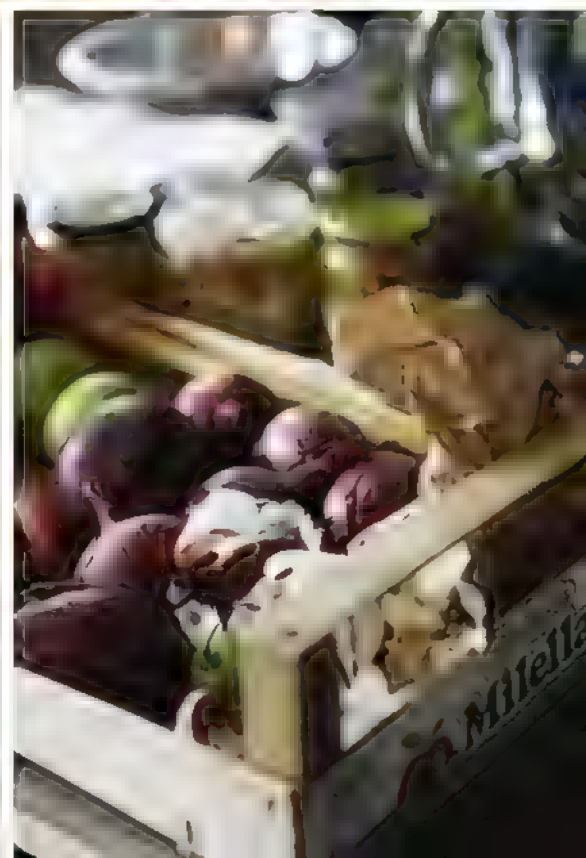
When we started planning our production trip for this issue, we knew a visit to John Whaite's Kitchen Cookery School in rural Lancashire, England, must be on our itinerary. Twenty-eight-year-old John won the third season of *The Great British Bake Off*; has authored four cookbooks, his latest being *Comfort Food to Soothe the Soul* (Kyle Books, 2017); and opened the cookery school on his family's dairy farm two years ago. Aside from John's contribution to modern British baking, we simply had to meet the incredibly witty and entertaining baker we'd gotten to know through Instagram (@john_whaite). We secured spots in his Beginner's Bread class and planned our two-day field trip to the English countryside, complete with winding roads through tiny Tudor villages and picturesque landscapes of cattle roaming before stately manors. Our destination: Tunley Hall on Tunley Lane





Located inside a 400-year-old stone barn with John's favorite Farrow & Ball navy paint color on the doors, the cookery school is sleek and modern yet warm and cozy. You're forced to immediately stop and take in the details. All the details. As you enter the kitchen, shelves hold perfectly arranged and "at the ready" black and silver KitchenAid stand mixers—functional design at its best. Further inside, a large butcher block-topped island spans almost the entire length of the kitchen and provides cooking and baking stations for 10 students. A focal wall of floor-to-ceiling white subway tile arranged in a herringbone pattern meets brass pendant lights, navy blue exposed beams and columns, and concrete floors. Tucked into a corner of the kitchen in front of the only window is a built-in dining area where strong coffee and tea are served as everyone arrives. Students have come from all over England for this intimate, hands-on day of baking. Warm croissants and pain au chocolat get everyone quickly chatting and making introductions before class begins.









If you've any notions of what attending a cookery school is like, forget them. The relaxed beginning of the day carries throughout as John talks us through the three recipes we'll bake: Focaccia, Fougasse, and Cinnamon Swirl Buns. We start by making the focaccia dough, and John shows us how he mixes by hand with a dough hook before turning on the mixer. It resembles a "scraggy mess," he tells us, and it does. Once the dough becomes sticky, it's kneaded by hand until smooth and elastic. We learn how to use the window pane test to check for the proper consistency. Simply take a small portion of dough and stretch it until you can see through it but it doesn't break. As John says through his raspy laugh, "You should be able to read the Bible through it."





As our focaccia dough rises, we move onto fougasse that's studded with caramelized red onion and rosemary. While John throws out informative details like the percentage of hydration in the dough we're making (70 percent, for those of you wondering), the tone is laidback and not intimidating for those in class who are making bread for the very first time

The last recipe we tackle is cinnamon buns, and while our dough for the buns rises, we shift our focus back to our focaccia dough. It's risen up quite nicely in our baking pans, and you can actually see it bubbling on the surface. We learn how to quickly press our fingers into the dough to make indentations without deflating it too much before placing it in the oven.

Next, we retrieve our bowls of fougasse dough, and John demonstrates how to properly form it into its iconic leaf or wheat stalk shape. As the focaccia comes out of the oven, the fougasse goes in.

The orchestration of the day builds to our final task: smearing our cinnamon bun dough with cardamom-muscovado sugar filling and rolling it into tight spirals. We use unflavored dental floss to get sharp, even cuts on our buns, a trick John excitedly shares with us. After one last rise, our buns head to oven, and we whisk up the lemon juice glaze that they'll soon be drenched in

With our baking stations cleaned and buns cooling, John shows us his tricks for styling a beautiful grazing board that we'll all soon enjoy together. He covers the bottom of a hand-carved antique dough bowl with parchment paper, and arranges charcuterie, local cheeses, olives, grapes, cornichons, nuts, halved fresh figs, and lettuce wedges in an artful way that's casual and looks completely effortless

We all cozy up in the corner with John and his lovely fiancé, Paul, to toast our successful day of bread baking with coupe glasses of Prosecco and enjoy focaccia with infused garlic oil, fougasse, tomato Tatin, and anchovy and black olive pissaladière

Our day at cookery school ends just as it began—sharing a meal. Yet there are many more laughs and stories as we feast before going on our way. There's something magical that happens when a room of once strangers bake and break bread together.

BOOK YOUR SPOT

Visit johnwhiteskitchen.com to reserve a one-day class. Featured classes range from Afternoon Tea and Rustic French to Modern Cakes and Pies and Puddings. Prices start at £180 (approx. \$237).

GET THERE

The closest major train station is Wigan North Western, about a two-hour trip from London Euston station. From the train station, take a 20-minute taxi to the cookery school in Wroughton.

STAY

The convenient and comfortable Wroughton Hotel & Country Club is located about five minutes from the cookery school. wroughtonhotel.co.uk, doubles from £55 (approx. \$73)







FOUGASSE

Makes 2

A classic Provençal recipe, fougasse is marked by the slashed pattern running along its sides, resembling a wheat stalk. This rosemary-scented flatbread is destined to become the delightful savoury centerpiece of dinner

- 1 small red onion (200 grams), peeled and thinly sliced
- 1 tablespoon (14 grams) salted butter
- 1 teaspoon (4 grams) caster sugar
- 1 teaspoon (5 grams) balsamic vinegar
- 2 cups (254 grams) strong white/bread flour, plus extra for dusting
- Polenta/cornmeal for rolling
- $\frac{3}{4}$ cup (180 grams) warm water (105°F/40°C to 110°F/43°C)
- $3\frac{1}{2}$ teaspoons (7 grams) fast-action/instant yeast
- $1\frac{1}{2}$ teaspoons (5 grams) kosher salt
- 3 tablespoons (6 grams) finely chopped fresh rosemary (or herb of your choice)

1. Cook red onion over medium heat with butter in a frying pan, stirring occasionally, until very soft, a good 15 minutes at least. Add sugar and vinegar, and cook until caramelised, about 5 minutes more. Allow to cool completely.

2. In the bowl of a stand mixer fitted with the dough hook attachment, beat cooled onion, flour, water, yeast, salt, and rosemary at medium speed until smooth and elastic. This will be a fairly wet dough, but don't add any extra flour, or you'll make it tough. Just keep kneading it, and as gluten forms in the dough, it will become less sticky. Cover with cling film (plastic wrap), and allow to rise until doubled in size.

3. Dust a baking sheet liberally with flour/semolina and polenta/cornmeal, and dust your counter top, too. Gently tip risen dough out onto counter, using a dough scraper to help remove it from the bowl. When mound of dough is on the counter, cut in half using a sharp knife or dough scraper. Take one portion of dough, and shape it with your hands into a rough triangle shape. Using the thin edge of the dough scraper, cut a line down the middle from the tip of the triangle to the flat edge. You are cutting right through the depth of the dough, but not to each end, because you do not want to cut the dough in half. (There needs to be $\frac{3}{4}$ inch [2 centimeters] of dough uncut at either end of the line). This line will be like a centre vein on a leaf. Then, on either side of that line, at a 45-degree angle, cut 3 little "veins" in the same way. Stretch the dough so the holes open up. Repeat with the other piece of dough. Place on the well-floured and polenta/cornmeal-dusted baking sheet. Use 2 sheets if there isn't enough room on one. Allow to proof for 30 minutes.

4. Preheat oven to 450°F (230°C). Place 2 baking sheets in oven to heat up. (Slide breads off their baking sheets directly onto hot sheets in oven.) Bake until golden and crispy, 12 to 15 minutes.

CINNAMON SWIRL BUNS

Makes 12

Improving upon the universally beloved cinnamon buns, John adds tang and crunch with a lemon glaze and generous sprinkling of pearl sugar

Dough:

- 2 cups (254 grams) strong white/bread flour, plus extra for dusting
- 2 cups (250 grams) plain/all-purpose flour
- $2\frac{1}{2}$ teaspoons (10 grams) caster sugar
- 1 teaspoon (3 grams) kosher salt
- $\frac{1}{4}$ teaspoon ground cardamom
- 2 teaspoons (4 grams) fast-action/instant yeast
- $\frac{3}{4}$ cup (160 grams) warm water (105°F/40°C to 110°F/43°C)
- $\frac{1}{2}$ cup (120 grams) whole milk
- 1 large egg (50 grams)
- 3 tablespoons (42 grams) unsalted butter, softened
- Flavourless oil, for greasing

Cinnamon Filling:

- 9 tablespoons (126 grams) unsalted butter
- $\frac{1}{2}$ cup (110 grams) firmly packed dark brown muscovado sugar
- $\frac{1}{4}$ cup (31 grams) plain/all-purpose flour
- 2 tablespoons (12 grams) ground cinnamon
- Zest of 1 lemon (6 grams)
- 1 teaspoon (2 grams) ground cardamom

Lemon Glaze:

- $\frac{3}{4}$ cup (90 grams) icing sugar/confectioners' sugar
- 3 tablespoons (45 grams) fresh lemon juice

Garnish: pearl sugar

1. For dough: In the bowl of a stand mixer fitted with the dough hook attachment, add flours. Whisk in sugar, salt, and cardamom. Add yeast, and whisk into flour mixture. With mixer on low speed, add water, milk, and egg. Increase speed to medium, and add softened butter. Beat until a smooth, elastic dough forms, about 5 minutes. Place dough in an oiled bowl, cover with cling film (plastic wrap), and allow to rise until doubled in size, usually an hour but it could be longer if your kitchen is cool.

2. In a medium bowl, combine all Cinnamon Filling ingredients. (Use your hands as that helps to soften the butter and combine the ingredients more quickly.)

3. On a floured workspace, roll dough into a rectangle of about 15 to 17 inches (38 to 43 centimeters). Spread Cinnamon Filling all over dough. Roll up in a tight spiral. (As you roll, pull toward you to create this tight spiral.) Push each end toward centre to compress roll. Trim off messy ends, then cut roll into 12 equal slices. (I use dental floss for this, which I slide under the dough to where I want to cut, then bring across the two ends, up and over the dough, pulling it tight to cut through—just like a cheese wire.) Place buns, spiral side up, in a 13x9-inch (33x22-centimeter) baking pan, leaving a little space between each one. Allow to rise until buns are swollen and wobble slightly when touched, about 30 minutes.

4. Preheat oven to 425°F (220°C).

5. For lemon glaze: In a small bowl, add sugar. Whisk in lemon juice until combined.

6. Bake until risen and golden, 12 to 15 minutes. As soon as buns come out of the oven, glaze with lemon glaze, and sprinkle with pearl sugar, if desired. ☐

origin of a classic

Banoffee Pie



HOW THE HUNGRY MONK IN EAST SUSSEX CHANGED THE PIE WORLD FOREVER

BY JENNIFER V. COLE

RECIPE DEVELOPMENT AND FOOD STYLING BY JADE S. NACOR

When a thoroughly delicious and comforting dish becomes so pervasive, it's easy to forget that it had to start somewhere. And few bites are as easy to trace as the caramel cream banoffee pie.

It was 1971. A young chef in the throes of the beginning of Britain's food revolution was hired to helm The Hungry Monk in the small village of Jevington in East Sussex, England. Ian Dowding, who'd learned restaurant life by fire at a small Berkshire restaurant after a two-year cooking course at Swindon College, was charged by owner Nigel Mackenzie to invigorate the menu with flavors beyond boiled beef, spotted dick, and the traditional Sunday roast.

From his last gig, Ian recalled a caramelized custard toffee pie topped with coffee cream called Blum's Coffee Toffee Pie, an import from an American restaurant in Los Angeles. The problem was that the recipe he'd learned was infamous for rarely working, often sending his former boss into fits when it set too firm (like concrete) or too loose (like a mess of goo). Bakers rely on precision—it's everything.

As any student of world cuisine knows, the best foods are often the product of evolution, of taking an idea and tinkering, of respecting the original but putting your own mark on it. (Admittedly, this process can also yield atrocities, but those dishes rarely last.) So, Ian and Nigel, in collaboration, started with the idea of the boiled custard but took a novel approach to achieve a consistently perfect base: they boiled unopened cans of sweetened condensed milk. As this was the '70s and culinary exploration was *de rigueur* (Ian's menu also included taramasalata and moussaka), a basic toffee caramel pie just wasn't enough. Nigel pressed him to push beyond. He tried adding fruits, such as apples and mandarin oranges. Some worked; some were disasters. But they didn't think they'd nailed it quite yet. Nigel suggested bananas. And as Ian says on his website, "Straight away we knew we had got it right. Like the classic combinations of strawberries and cream, bacon and eggs, and sausage and mash, it is something that is more than just the sum of its parts. The only trouble now was that we had to find another name as banana, coffee, toffee pie was getting a bit long winded.



It was Nigel who came up with the word 'Banoffi' as a combination and abbreviation of the syllables in the ingredients. It was only really meant as a temporary name but it seemed to stick."

And boy, did it stick. Once they began serving it, regulars started asking for the pie by name. The requests came so frequently that they knew it had to become a house staple. And so, The Hungry Monk became ground zero for a pie that would travel to menus around the world, from Australia to America, with reports that the cooks at

Buckingham Palace had even begun making it. To this day, you can often still find Ian's recipe printed on the side of Nestlé's cans of condensed milk.

So, the next time you sink your teeth into the perfect combination of caramelized cream, toffee, bananas, and coffee, think of the little dining room with its half-timbered ceilings and rustic English charm in sleepy Jevington, and be thankful that this little Monk was ever hungry for innovation.

Banoffee Pie

Makes 1 (9-inch) pie

We incorporated two British standards into our take on this rich banana-topped treat. Normally served as an accompaniment to a strong cuppa, malted rich tea biscuits form our crumb crust while bergamot, the bitter citrus flavor behind Earl Grey tea, offers a complementary tang to the sticky toffee filling for a well-balanced and truly British bite.

- 1½ cups (195 grams) finely ground English rich tea biscuits***
- 4½ tablespoons (63 grams) firmly packed light brown sugar**
- ¼ teaspoon kosher salt**
- 7 tablespoons (98 grams) unsalted butter, melted**

Bergamot Filling (recipe follows)

- ½ cup (100 grams) granulated sugar**
- ¼ cup (60 grams) water**
- 2 firm bananas (248 grams), cut into ½-inch slices**

Sweetened Whipped Cream (recipe follows)

Garnish: chocolate curls

1. Preheat oven to 350°F (180°C)
2. In a medium bowl, stir together ground biscuits, brown sugar, and salt. Add melted butter, stirring with a fork until moistened. Using the bottom of a measuring cup, press mixture into bottom and up sides of a lightly greased 9-inch pie plate.

3. Bake until lightly browned, 10 to 12 minutes. Let cool completely on a wire rack.

4. Pour Bergamot Filling into prepared crust. Let cool completely. Refrigerate for at least 8 hours.

5. In a small skillet, heat granulated sugar and ¼ cup (60 grams) water over medium-high heat. Cook, swirling pan occasionally (do not stir) and brushing sides of pan to prevent crystallization, until mixture begins to turn amber colored. Remove from heat. Add banana slices, a few at a time, and coat both sides with caramel, about 30 seconds. Remove bananas using a slotted spoon, and let cool on a parchment paper-lined baking sheet for 10 minutes.

6. Arrange caramelized banana slices over Bergamot Filling, and top with Sweetened Whipped Cream. Garnish with chocolate curls, if desired.

**We used McVitie's.*

BERGAMOT FILLING

Makes about 2 cups

- ½ cup plus 2 tablespoons (150 grams) double/heavy whipping cream**
- ½ cup plus 1 teaspoon (125 grams) sweetened condensed milk**
- 1 cup (200 grams) granulated sugar**
- ¼ cup (255 grams) golden syrup**
- ¼ cup (60 grams) water**
- ¼ cup (57 grams) unsalted butter, softened**
- 3 tablespoons (39 grams) bergamot extract***
- 1 teaspoon (3 grams) kosher salt**

1. In a medium saucepan, heat cream and condensed milk over low heat, stirring frequently, just until bubbles form around edges of pan (do not boil). Remove from heat, and keep warm.

2. In a large saucepan, heat sugar, golden syrup, and ¼ cup (60 grams) water over low heat, stirring occasionally, until sugar is dissolved. Increase heat to medium. Cook, without stirring, until mixture is amber colored and registers 240°F (116°C) on a candy thermometer. Remove from heat, and carefully stir in cream mixture. (Caramel will bubble up vigorously.) Return to heat, and cook, stirring constantly, until mixture registers 240°F (116°C) on a candy thermometer. Remove from heat. Stir in butter, bergamot extract, and salt. Use immediately.

**Bergamot extract is available online.*

SWEETENED WHIPPED CREAM

Makes about 2 cups

- 1 cup (240 grams) double/heavy whipping cream**
- 2 tablespoons (14 grams) icing/confectioners' sugar**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream and confectioners' sugar at high speed until stiff peaks form, 2 to 3 minutes. Use immediately. 



CHOCOLATE BISCUIT CAKE

A DESSERT FIT FOR THE QUEEN

When we learned that the Queen of England is obsessed with this cake, a decadent layering of chocolate and rich tea biscuits (the most dunkable of English cookies), we knew it was the sweet for us. And what better way to celebrate the best of Britain in this issue than to pay homage to the cake that even the House of Windsor can't do without? The Royal affection for this cake goes so deep that the Queen won't travel without it—seriously. Her personal chef follows behind wherever she goes, whether to Windsor Castle or beyond, with a tin packed full of the chocolaty affair. It was even served at the wedding of Prince William and Kate Middleton. Insiders say that the staff can often partake in leftovers of other cakes and biscuits after the Royals have had their fill, but apparently, Her Majesty never gets her fill of Chocolate Biscuit Cake. As Darren McGrady, her personal chef for 15 years, said in an interview with *RecipesPlus*: “She’ll take a small slice every day until eventually there is only one tiny piece, but you have to send that up, she wants to finish the whole of that cake.” That means she notices if a slice has gone missing. And though Tower imprisonment is no longer a consequence in the modern era, no one wants to stand between the Queen and her cake! So, trot out the rich tea biscuits and the chocolate to make your own. We firmly believe this Chocolate Biscuit Cake is the perfect indulgence for any baking queen.

CHOCOLATE BISCUIT CAKE

Makes 1 (9-inch) cake.

We took inspiration from the Royal chef for our take on the Queen's all-time favorite cake, but used milk chocolate for a smoother base rather than creaming sugar and butter and stirring in bitter dark chocolate. We think Her Majesty would still approve of our version.

- 5½ cups (978 grams) milk chocolate morsels
- 2 cups (480 grams) double/heavy whipping cream
- 3 tablespoons (42 grams) unsalted butter
- 1 teaspoon (3 grams) kosher salt
- 1 (10.5-ounce) package (300 grams) English rich tea biscuits,* broken into 1- to 2-inch pieces

Milk Chocolate Ganache (recipe follows)

Garnish: melted plain/dark chocolate, melted white chocolate

1. Line a 9-inch round cake pan with plastic wrap.
2. Place chocolate morsels in a heatproof bowl.
3. In a medium saucepan, heat cream, butter, and salt over medium heat, stirring frequently, just until bubbles form around edges of pan (do not boil). Remove from heat, and pour over chocolate. Let stand for 5 minutes; stir until chocolate is melted and mixture is smooth.
4. Pour enough melted chocolate into prepared pan to cover bottom of pan. Place biscuit pieces in a single layer over chocolate. Repeat layers until pan is full. Refrigerate until chocolate is hardened, about 4 hours.
5. Invert cake onto a wire rack set over a rimmed baking sheet. Pour Milk Chocolate Ganache over cake, letting it drip down sides. Using an offset spatula, smooth Milk Chocolate Ganache over sides of cake. Refrigerate uncovered, for at least 8 hours or overnight.

Drizzle with melted dark chocolate and melted white chocolate, if desired.

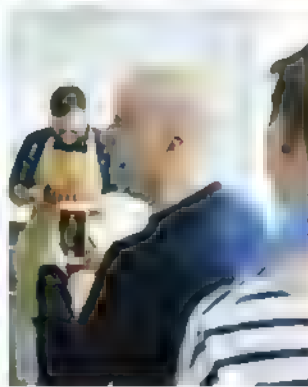
*We used McVitie's.

MILK CHOCOLATE GANACHE

Makes about 2½ cups

- 2 cups (340 grams) milk chocolate morsels
 - ¾ cup plus 1 tablespoon (175 grams) double/heavy whipping cream
1. Place chocolate morsels in a heatproof bowl.
 2. In a medium saucepan, heat cream over medium heat, stirring frequently, just until bubbles form around edges of pan (do not boil). Remove from heat, and pour over chocolate. Let stand for 5 minutes; stir until chocolate is melted and mixture is smooth. Use immediately. ■





from England, with love

During our product on trip across the pond, the *Bake from Scratch* team journeyed high and low, from the bustling streets of London to the tranquil cobbled paths of seaside Suffolk to the idyllic alleys of Lancaster. With Edd Kimber as our guide, there were a lot of laughs, delicious baked goods, and impromptu adventures along the way. The indefatigable photographer **Yuki Sugiura** (yukisugiura.co.uk) was there to capture all of it, willing to do whatever it took to get the best shot and help us bring Britain's baking culture to life on these pages. Check out some of our favorite candid shots from the trip.

P.S. A big thank-you to **One Fine Stay** (onefinestay.com) who helped us live and bake like London locals in a gorgeous flat. With its protective shell and spacious, smart design, our **Away** (awaytravel.com) luggage let us bring home all the British baking swag we could have ever wanted. 🇬🇧



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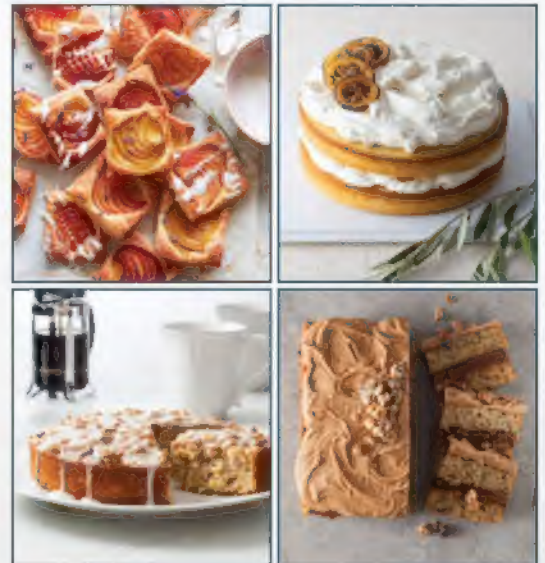
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This collection of recipes from the second year of *Bake from Scratch* magazine features endless inspiration for home bakers. From the essential hot cross buns and coffee cakes to grilled South African breads and seasonal recipes for baking with strawberries, rhubarb, plums, and more, this hardcover, high-quality cookbook is the go-to resource for those looking to bake artisanal goods at home.

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